美味しんぼ

22

雁屋 哲・花咲アキラ

■スピリッツコミックス好評発売中／■

美味しんぼ（雁屋哲・花咲アキラ）… 1～26集
なぜか笑介（聖日出夫）…… 1～24集
F〈エフ〉（六田登）…… 1～18集
YAWARA！（浦沢直樹）…… 1～15集
マドンナ（くじらいいく子）…… 1～14集
ツルモク独身寮（窪之内英策）…… 1～8集
ジパング少年（いわしげ孝）…… 1～7集
神の左手悪魔の右手（様図かずお）… 1～6集
男樹（本宮ひろ志）…… 1～6集
あさってDANCE（山本直樹）…… 1～5集
出直しといで！（一色まこと）…… 1～4集
以蔵のキモチ（佐藤宏之）…… 1～2集
天使派リョウ（狩撫麻礼・中村真理子）…… 1～2集
MONEY MOON（石坂啓）…… 1集
14歳（様図かずお）…… 1集
OFFERED（小池一夫・池上遼一）…… 1集

装丁／海野一雄　カバー・フォト／菊地和男

美味しんぼ

22 韓国食試合

作・雁屋 哲
画・花咲アキラ

BIG COMICS
美味しんぼ
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小学館
BC2032

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雁屋 哲 花咲アキラ 著作集

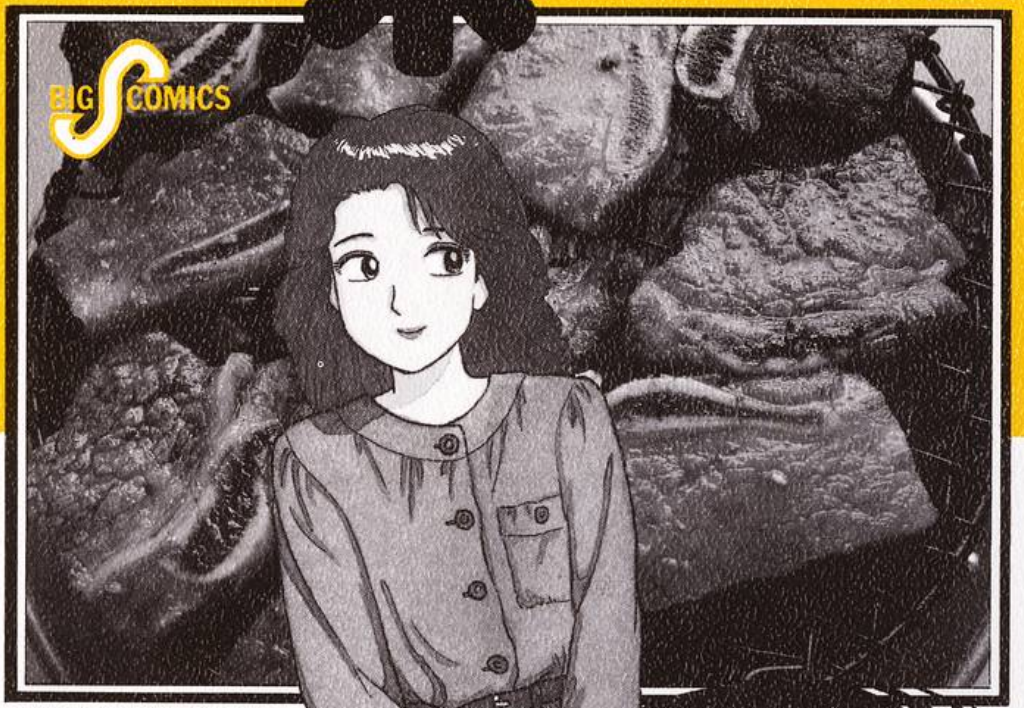
■ ビッグコミックス

美味しんぼ……Ⅰ～26集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
冒険してもいい頃（みやすのんき）……全11巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全 9 巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全 6 巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
わたしは真悟（楳図かずお）……全10巻
キスより簡単（石坂啓）……全 6 巻
夢みるトマト（石坂啓）……全 6 巻
アレルギー戦士（石坂啓）……全 1 巻
極めてかもしだ（山本直樹）……全 6 巻
はっぱ64（山本直樹）……全 3 巻
スローニン（吉田聡）……全 4 巻
ブルー・ジーン（くじらいいくこ）……全 3 巻
ガルルル（むつ利之）……全 2 巻
表萬家裏萬家（澤井健）……全 2 巻
かぼちゃ白書（六田登・タモツ）……全 1 巻
あどりぶシネ倶楽部（細野不二彦）……全 1 巻
うにばーしてぃBOYS（細野不二彦）全 1 巻
座・スターダスト（国友やすゆき）…全 1 巻
美紅・舞子（西村しのぶ）……全 1 巻
胡桃（佐藤宏之）……全 1 巻

美味(おい)しんぼ



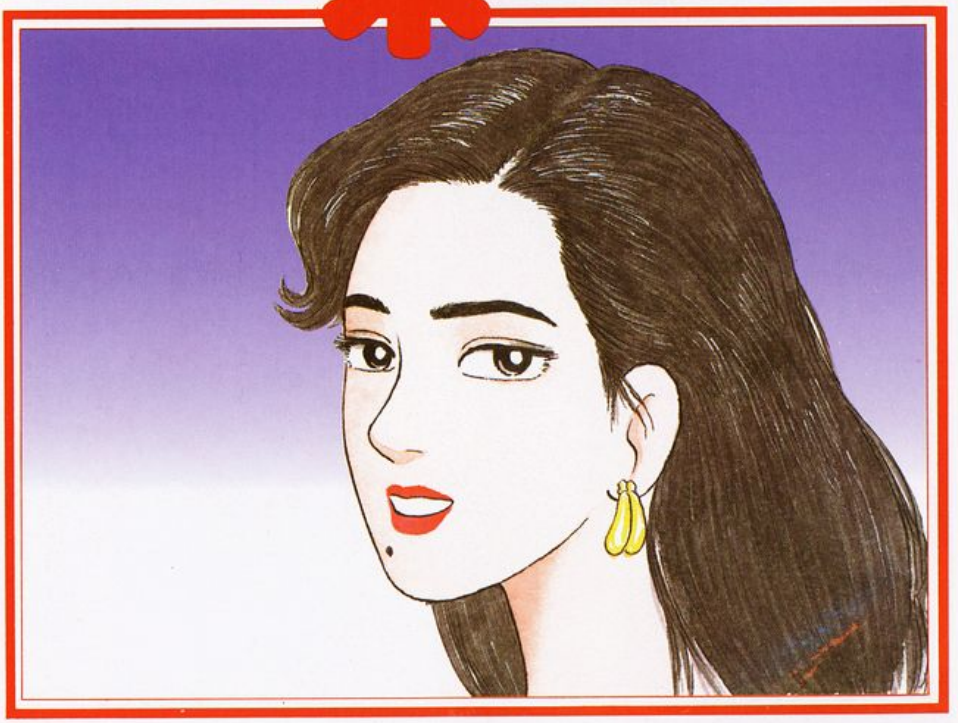
22 韓国食試合

作・雁屋 哲
画・花咲アキラ

22 韓国食試合

■骨付カルビ。カバーの写真は、炭火で焼いたもの。裏表紙は水キムチ。調理・ソウル(TEL 03－409－9540)

美味(おい)しんぼ



美味(おい)しんぼ

22 韓国食試合

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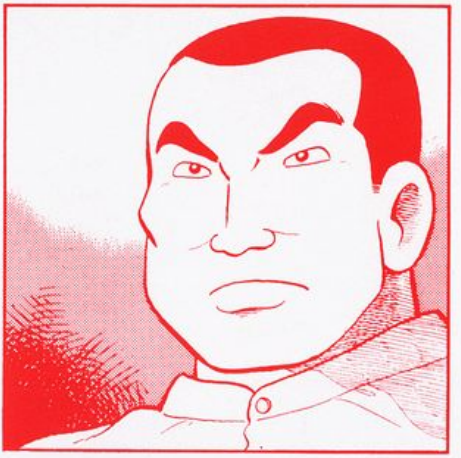
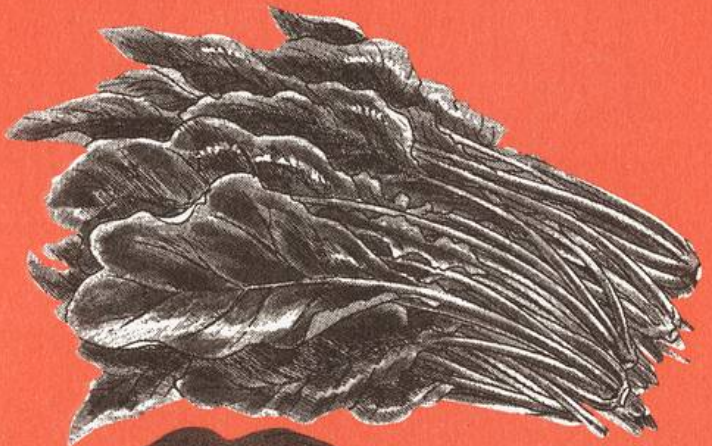
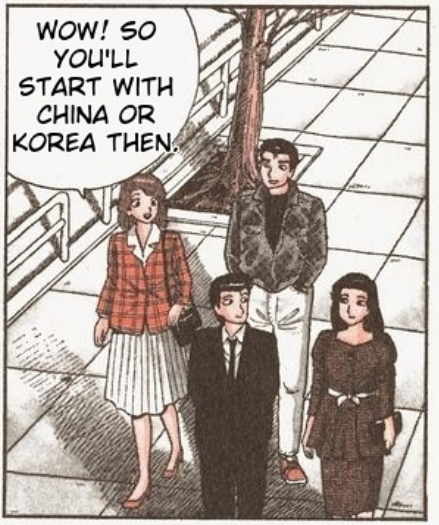


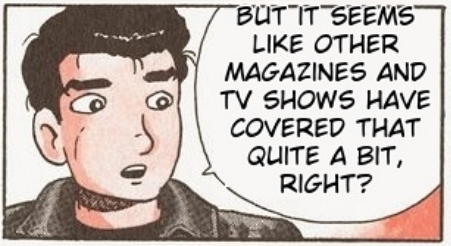
第1話
食品成分表の怪



OF COURSE! LET'S TRAVEL THE WORLD SEARCHING FOR DELICIOUS FOODS!
IF WE WANT TO TRULY WRITE A 'WORLD FLAVOR TOUR', WE NEED TO ACTUALLY TOUR THE WORLD...

FIRST, WE HAVE TO DO AN INTERVIEW AT A THREE-STAR RESTAURANT IN PARIS!
WHAT ARE YOU TALKING ABOUT? THE HOME OF GOURMET FOOD IS FRANCE!


WOW! SO YOU'LL START WITH CHINA OR KOREA THEN.


BUT IT SEEMS LIKE OTHER MAGAZINES AND TV SHOWS HAVE COVERED THAT QUITE A BIT, RIGHT?

HMM, PARIS... NOT A BAD IDEA.

2

HMM.

HEY, MR. YAMAOKA.
YOU DON'T GET IT, WE NEED TO APPROACH IT FROM A DIFFERENT ANGLE THIS TIME, THAT'S WHY WE NEED MR. YAMAOKA'S HELP!

DELICIOUS!

MAY I SEE YOUR PASSPORT?
EXCUSE ME FOR A MOMENT...
HMPH... I THINK I'LL HAVE TO ASK YOU TO COME ALONG.
I LEFT MY PASSPORT IN MY APARTMENT.
HUH? OH, MY PASSPORT!
HEY, COME ON! YOU DON'T NEED TO DO THAT!
I WON'T TAKE UP TOO MUCH OF YOUR TIME.
HUH! I CAN'T DO THAT, I HAVE AN APPOINTMENT!

BUT I JUST HAPPENED TO PASS BY, YOU KNOW...
WHAT HAPPENED?
WE'RE JUST A GROUP OF INNOCENT BYSTANDERS.
THIS IS A POLICE MATTER, SO BEAT IT!
YEAH, WE'RE NOT SCARED OF YOU!
HEY, I'M A REPORTER, YOU CAN'T THREATEN ME!
SHUT UP! IF YOU DON'T LEAVE, I'LL ARREST YOU FOR OBSTRUCTING OFFICIAL DUTIES!
ALRIGHT, THAT'S IT!
4
WHAT THE HELL'S GOING ON HERE?!

NAKAMATSU THE DEMON...?!
FROM THE GINZA CENTRAL POLICE STATION...?
!
I'M NAKAMATSU FROM THE GINZA CENTRAL POLICE STATION.
OH, INSPECTOR, YOU'RE JUST THE PERSON I NEEDED!
OH...
RECENTLY, THERE HAVE BEEN MANY FOREIGNERS ENGAGING IN ILLEGAL WORK...
WE'RE FROM TOKYO METRO HQ. WE'VE JUST FOUND THIS FOREIGNER WITHOUT HIS PASSPORT.
GO CHECK IF THOSE GUYS HAVE THEIR PASSPORTS TOO.
LOOK, THERE'S ANOTHER FOREIGNER OVER THERE!
THAT'S NOT TRUE! I'M NOT DOING ANYTHING ILLEGAL!
5

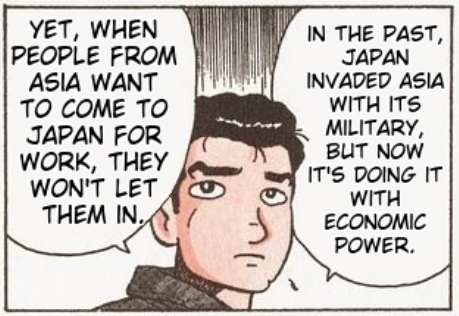
WELL...
BUT...
WHAT THE HELL IS WRONG WITH YOU? WHY ARE YOU SUSPECTING THIS PERSON AND NOT THE OTHERS?
HUH? BUT...
IF YOU HAVE A COMPLAINT, LET'S DISCUSS IT AT OUR PRECINCT'S JUDO DOJO.
GET LOST! THIS PERSON IS UNDER MY PROTECTION.
ズイ
YIKES...
STOP WITH THAT NARROW-MINDED THINKING!
IS IT BECAUSE THOSE MEN OVER THERE ARE WHITE?! ARE YOU PREJUDUICED?!
6
I AM ANATO CHAI RABATTO.
THANK YOU VERY MUCH!
I'M AN INTERNATIONAL STUDENT FROM THAILAND.
FORGET IT...

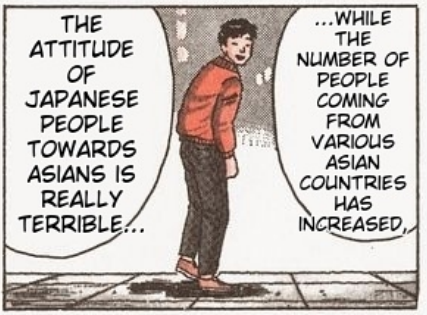
DELICIOUS!

THANK YOU VERY MUCH, I WILL GO NEXT TIME.
IT MUST BE TOUGH STUDYING IN TOKYO, BUT DO YOUR BEST! FEEL FREE TO COME AND HANG OUT.

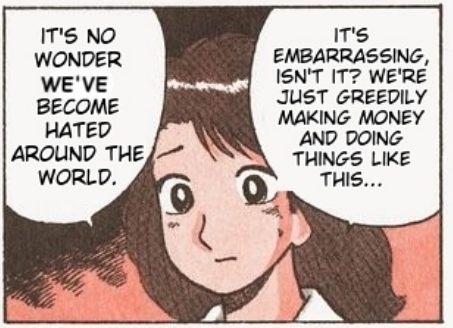
NOT ALL JAPANESE POLICE ARE LIKE THAT.

HE'S RIGHT, MOST OF THEM ARE WAY MORE VIOLENT.


YET, WHEN PEOPLE FROM ASIA WANT TO COME TO JAPAN FOR WORK, THEY WON'T LET THEM IN.
IN THE PAST, JAPAN INVADED ASIA WITH ITS MILITARY, BUT NOW IT'S DOING IT WITH ECONOMIC POWER.


THE ATTITUDE OF JAPANESE PEOPLE TOWARDS ASIANS IS REALLY TERRIBLE...
...WHILE THE NUMBER OF PEOPLE COMING FROM VARIOUS ASIAN COUNTRIES HAS INCREASED,

THEY'RE NOT PROVIDING ENOUGH SUPPORT FOR INTERNATIONAL STUDENTS.


IT'S NO WONDER WE'VE BECOME HATED AROUND THE WORLD.
IT'S EMBARRASSING, ISN'T IT? WE'RE JUST GREEDILY MAKING MONEY AND DOING THINGS LIKE THIS...

THEN, AFTER A WHILE, MR. ANATT WILL GUIDE US TO A DELICIOUS THAI RESTAURANT...

I'LL SAY 'TOM YUM GOONG.'
FIRST, IT'S A THAI-STYLE SHRIMP DUMPLING SOUP.

タイ料理
パトナム

8

I'LL MIX THE SHRIMP MEAT WITH GARLIC, CORIANDER, PEPPER, AND A LITTLE EGG TO MAKE DUMPLINGS...

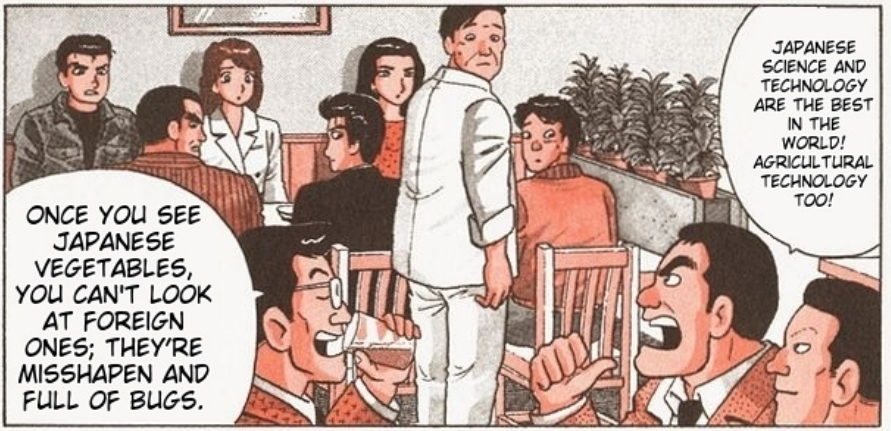
DELICIOUS!

FINALLY, SPRINKLE THREE CORIANDER LEAVES ON TOP TO FINISH IT OFF.
ADD ONION AND TOFU AFTER TURNING OFF THE HEAT.
BOIL THE DUMPLINGS, ADD THEM TO THE CHICKEN BROTH, SEASON WITH FISH SAUCE, AND ADD MUSHROOMS.
THIS SOUP REALLY WHETS THE APPETITE!
IT'S REALLY REFRESHING AND DELICIOUS.
I THOUGHT THAI FOOD WAS SPICY, BUT THIS ISN'T SPICY AT ALL.
IT'S CALLED 'YAM NUA'.
NEXT, WE HAVE THAI-STYLE BEEF SALAD.

I'LL ADD A LITTLE SUGAR FOR SWEETNESS.
THE DRESSING CONSISTS OF LIME JUICE, FISH SAUCE, SALAD OIL, AND PEPPER...
わ
い
THEN I MIX IN FINELY CHOPPED PURPLE ONION, SCALLIONS, CILANTRO LEAVES, MINT LEAVES, MINCED RED CHILI, DICED TOMATO, AND THINLY SLICED CUCUMBER.
I'LL COOK THE BEEF RARE AND SLICE IT THIN.
OH NO... THIS IS WAY TOO SPICY!
IT'S AMAZING! IT'S LIKE AN ORCHESTRA OF AROMAS!
THIS ISN'T JUST A SIMPLE SALAD!
THE FLAVORS ARE COMPLEX TOO.
10
.....
THIS IS JUST BURNING MY TONGUE; I CAN'T FEEL ANYTHING.
!
IF I KEEP EATING SUCH SPICY STUFF, I'M GOING TO LOSE MY MIND!!

DELICIOUS!

11



12

*TL NOTE: A BIT HYPERBOLIC, ALTHOUGH JAPAN WAS THE SECOND LARGEST ECONOMY IN THE WORLD AT THE TIME THIS WAS WRITTEN, THEY WERE STILL WELL BEHIND THE UNITED STATES. TODAY, THEY RANK 5TH, JUST BEHIND INDIA.

THEN WHY CAN'T YOU COME, HUH?
HEY, YOU GUYS! YOU WERE THE ONES WHO STARTED THE FIGHT!
オオオ

I MEAN, I'M SUPPORTING THE JAPANESE ECONOMY HERE, I DON'T HAVE TIME FOR THIS!
THIS ISN'T A JOKE, WE'RE BUSY.

ポー

IF YOU DON'T COME TOMORROW, I'LL STORM YOUR COMPANY!
ALRIGHT, LEAVE YOUR BUSINESS CARD AND GET LOST!

I... I'LL COME...
AH... OH NO...

13

YAKU...

REAL YAKUZA ARE REALLY SCARY...
WAH... SO TERRIFYING...

IT'S A BIT PATHETIC, ISN'T IT...
THEY'RE THROWING MONEY AROUND ABROAD, ACTING ALL HIGH AND MIGHTY, BUT THEY AREN'T RESPECTED BY THE LOCALS.
THE JAPANESE HAVE BECOME COMPLETELY CONCEITED AFTER BECOMING AN ECONOMIC POWERHOUSE...
WHAT ARE YOU TALKING ABOUT?
HUH?
THIS IS GETTING KIND OF COMPLICATED...
WHAT IS IT THAT YOU WANT TO SHOW THOSE PEOPLE?
SOMETHING THAT WILL TELL THE STORY OF WHAT THE LAST 40 YEARS SINCE THE WAR HAVE BEEN ABOUT.
WELL...
14

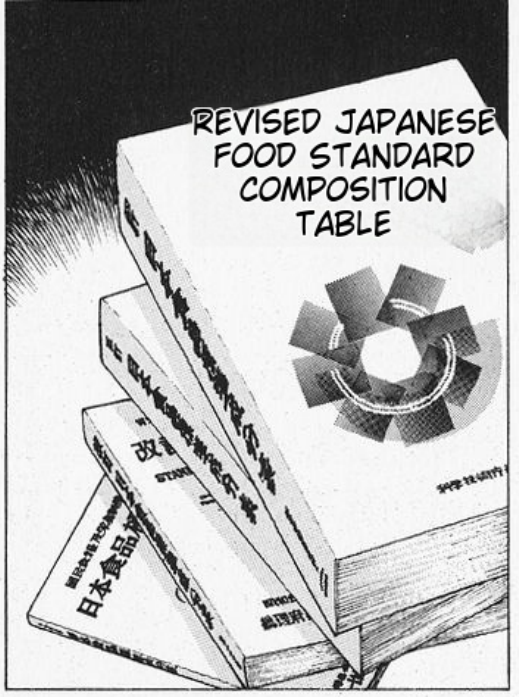
DELICIOUS!

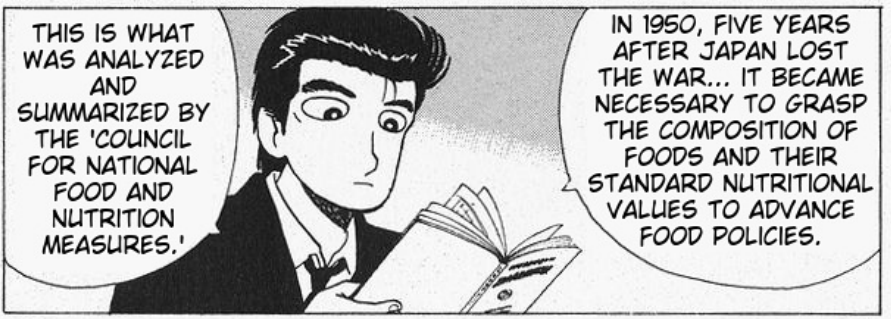
ENOUGH WITH THE JOKES ALREADY! DO YOU THINK A YAKUZA WOULD HAVE A FACE LIKE THIS?
I DIDN'T KNOW THAT NAKAMATSU WAS A COP...
タイ料理
パトナム
THANK YOU FOR WAITING.
EXACTLY, YAKUZA ARE SUPPOSED TO BE MORE REFINED!

ISN'T THIS FRESH SPINACH...
HUH? WHAT IS THIS...

IT'S TOO STRONG.
HMM... IT'S BITTER...
FIRST, PLEASE EAT THE SPINACH FROM THE RIGHT PLATE.
NOW, PLEASE EAT FROM THE LEFT PLATE.
I CAN'T EAT IT UNLESS IT'S COOKED...
I CAN'T EAT SPINACH RAW, THERE'S NO WAY.
WHAT ON EARTH IS GOING ON?!
16
IT'S NOT BITTER AT ALL! THIS IS DELICIOUS!
OH! THIS ONE IS SWEET!
EVEN THOUGH THEY LOOK THE SAME, THE TASTE IS COMPLETELY DIFFERENT!

DELICIOUS!





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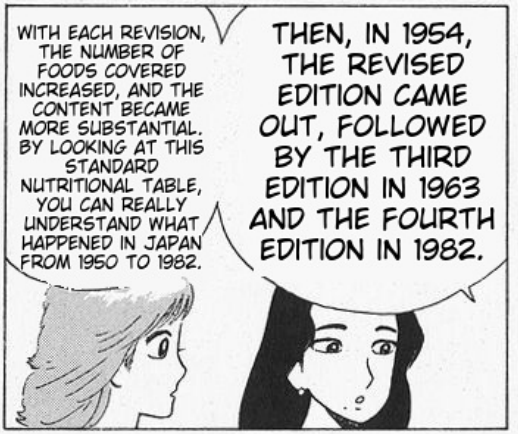
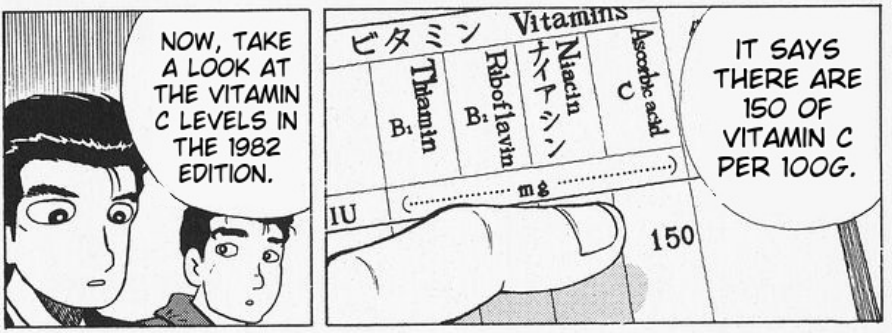
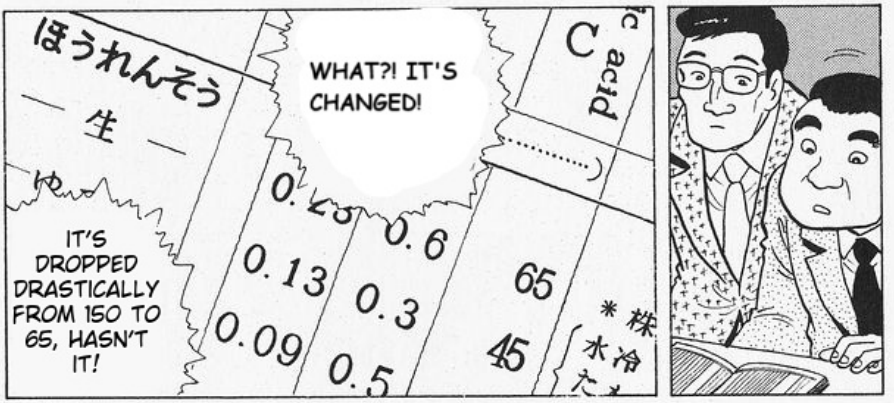
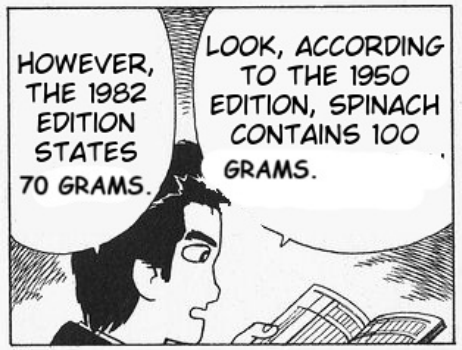
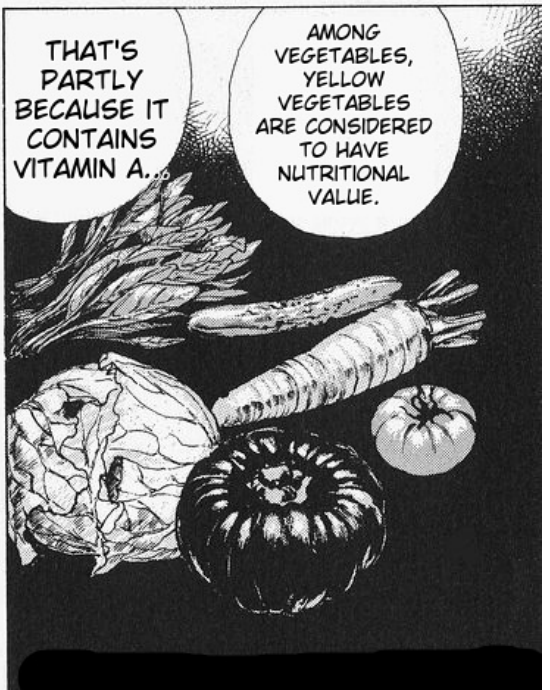



NOW, TAKE A LOOK AT THE VITAMIN C LEVELS IN THE 1982 EDITION.
ビタミン
Vitamins
Thiamin B1
Riboflavin B2
ナイアシン Niacin
Ascorbic acid C
mg
IU
150
IT SAYS THERE ARE 150 OF VITAMIN C PER 100G.


ほうれんそう
生
C acid
WHAT?! IT'S CHANGED!
IT'S DROPPED DRASTICALLY FROM 150 TO 65, HASN'T IT!
0.13
0.09
0.3
0.5
0.6
65
45
株
冷
水

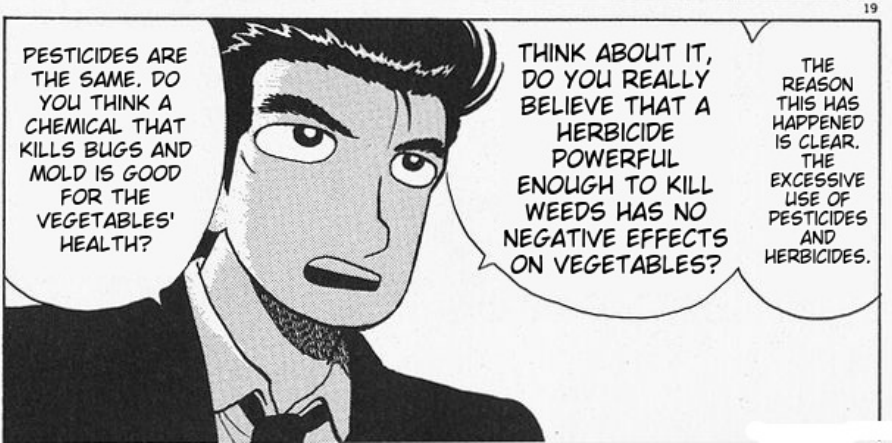

HOWEVER, THE 1982 EDITION STATES 70 GRAMS.
LOOK, ACCORDING TO THE 1950 EDITION, SPINACH CONTAINS 100 GRAMS.

WOW, THAT'S A BIG DROP!


THAT'S PARTLY BECAUSE IT CONTAINS VITAMIN A...
AMONG VEGETABLES, YELLOW VEGETABLES ARE CONSIDERED TO HAVE NUTRITIONAL VALUE.

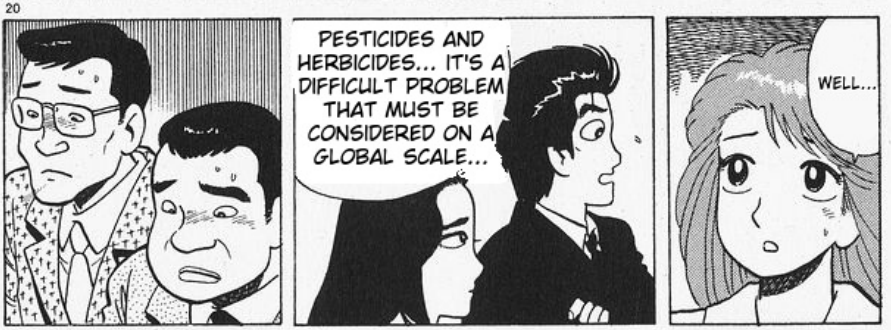
DELICIOUS!

BY 1982...
IN THE 1950 EDITION, IT SAYS 100G CONTAINS 13...
THIS IS TERRIBLE! IT'S LESS THAN A THIRD-!
OH NO -! IT'S 3.7!
I WAS TOLD THAT THE RED PART OF THE ROOT CONTAINS IRON, SO YOU SHOULDN'T THROW IT AWAY!
WHEN I WAS A CHILD, I WAS TOLD THAT SPINACH HAS A LOT OF VITAMINS, SO YOU HAVE TO EAT IT!
IRON, HUH, IRON IS...
.....
WHAT A THING...
CABBAGE HAS VITAMIN C FROM 80 TO 40, AND VITAMIN A IS FROM 150 TO 102!
CARROTS HAVE VITAMIN A RANGING FROM 13,500 U TO 41,000! VITAMIN C GOES FROM 100 TO 80!
PUMPKIN'S VITAMIN A IS FROM 1,000 TO 340?!
四訂 日本食品標準成分


PESTICIDES ARE THE SAME. DO YOU THINK A CHEMICAL THAT KILLS BUGS AND MOLD IS GOOD FOR THE VEGETABLES' HEALTH?
THINK ABOUT IT, DO YOU REALLY BELIEVE THAT A HERBICIDE POWERFUL ENOUGH TO KILL WEEDS HAS NO NEGATIVE EFFECTS ON VEGETABLES?
THE REASON THIS HAS HAPPENED IS CLEAR. THE EXCESSIVE USE OF PESTICIDES AND HERBICIDES.

IF YOU GROW WITHOUT PESTICIDES AND HERBICIDES, IT RESULTS IN THE SPINACH ON THE LEFT PLATE...
THE SPINACH FROM FORTY YEARS AGO HAD THE SAME TASTE AS THIS.
IT DESTROYS THE FLAVOR AND THE NUTRITIONAL VALUE.
PESTICIDES AND HERBICIDES CAUSE VEGETABLES TO BECOME ABNORMAL, METABOLISM DETERIORATES, AND HARMFUL SUBSTANCES ACCUMULATE IN VEGETABLES...
ISN'T IT TRUE THAT PESTICIDES AND HERBICIDES AREN'T USED IN THAILAND?
NO... CURRENTLY, PESTICIDES AND HERBICIDES ARE INCREASINGLY COMING INTO THAILAND,
SIMILAR ISSUES ARE HAPPENING IN JAPAN.
JAPAN HAS INDEED BECOME AN ECONOMIC POWERHOUSE, BUT THE REALITY IS LIKE THE SPINACH ON THIS RIGHT PLATE.
I THINK THE DISTANCE BETWEEN THESE TWO PLATES REPRESENTS THE VERY HISTORY OF JAPAN OVER THE PAST FORTY YEARS.
EVEN IF THE APPEARANCE IS SPLENDID, THE INSIDE IS SICK.

20


PESTICIDES AND HERBICIDES... IT'S A DIFFICULT PROBLEM THAT MUST BE CONSIDERED ON A GLOBAL SCALE...
WELL...

DELICIOUS!

I'M TRULY SORRY...
YES, INDEED...
WE REALLY NEED TO GO BACK TO 40 YEARS AGO AND START OVER!
YET YOU KEEP SAYING ARROGANT THINGS...
WE'VE BECOME SO STRANGE THAT WE CAN'T EVEN TASTE REAL VEGETABLES, HAVE WE?
THAT'S RIGHT, EXACTLY.
IN JAPAN, IF YOU LOOK, YOU CAN FIND GOOD VEGETABLES.
IN THAILAND, FINDING GOOD VEGETABLES IS ACTUALLY QUITE A STRUGGLE.
GGRP!
IF YOU LOOK FOR IT, THERE ARE DECENT PEOPLE LIKE ME OUT THERE!
NOT ALL JAPANESE PEOPLE ARE LAZY LIKE MR. YAMAOKA.
21
わはは
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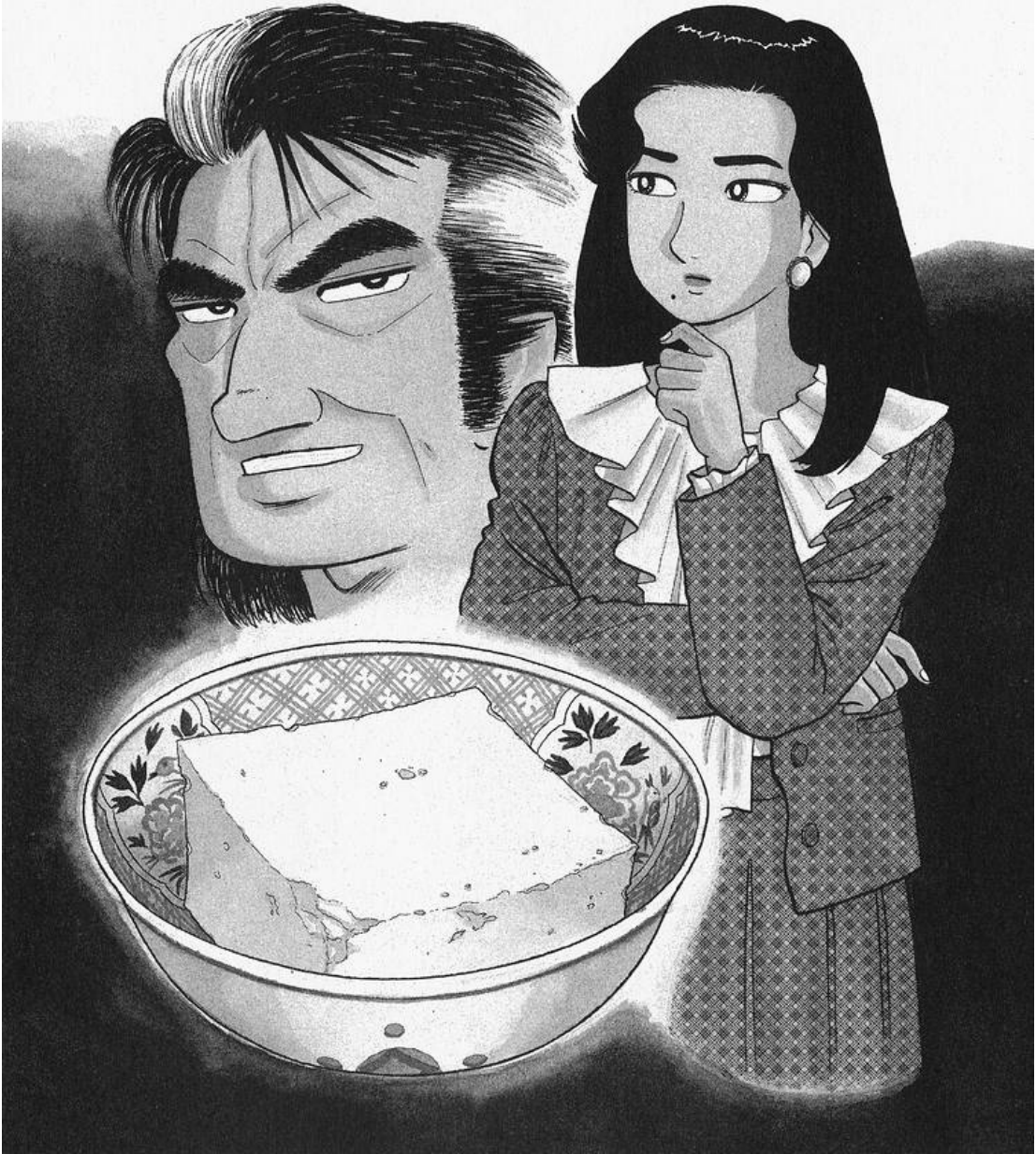
BUT I WANT TO EAT IT IN ITS HOMELAND.
I THINK WE CAN TAKE SOME INTERESTING PHOTOS.
THE THAI FOOD WAS DELICIOUS!
FIRST, SOUTHEAST ASIA!
THAT'S SETTLED! THE POLICY FOR 'WORLD FLAVOR TOUR'!
WE NEED TO EXPLORE OUR ROOTS!
A THREE-STAR RESTAURANT IN PARIS IS NICE, BUT,
22
HAHA!
HMM... I SHOULD SEND A TELEGRAM TO THE POLICE IN VARIOUS SOUTHEAST ASIAN COUNTRIES TO WATCH OUT FOR WEIRDOS.

第2話
豆腐勝負!!〈前編〉



GO AND DON'T COME BACK!
HEY! JUST GO FOR IT, YAMAOKA——!
TOMII, JUST WAIT A MINUTE...

YOU WANT TO GO TO SOUTHEAST ASIA FOR 'WORLD FLAVOR TOUR'?!

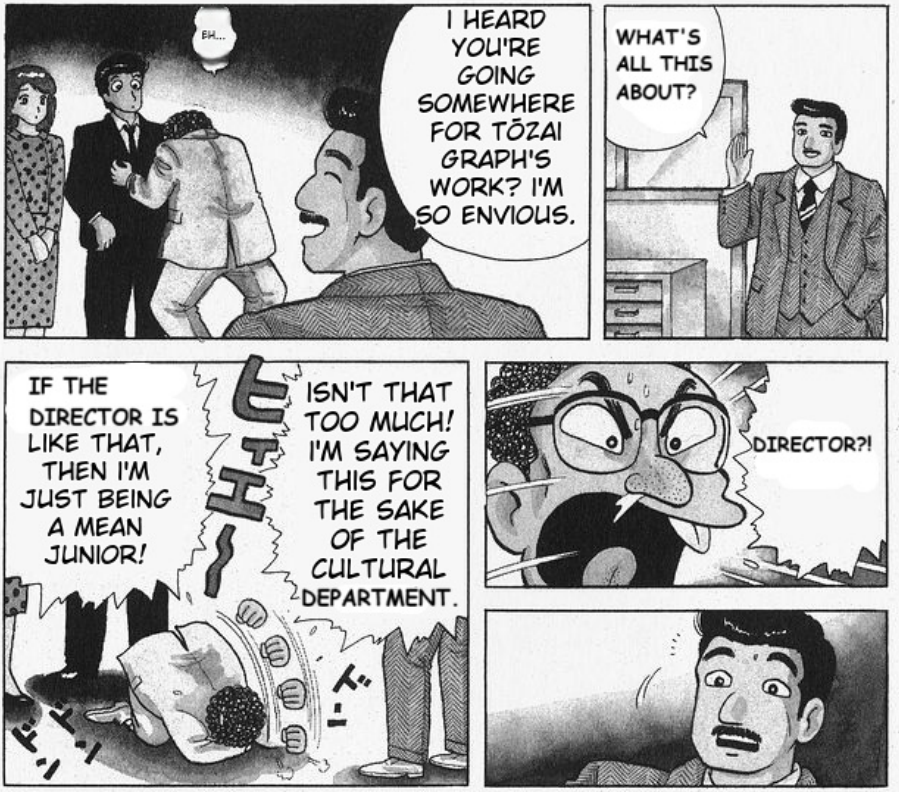
BUT, YOU KNOW, PRIORITIZING THAT JOB IS A PROBLEM FOR ME!
EDITOR NITA! I DID PROMISE TO HAVE YAMAOKA AND KURITA COOPERATE ON THE EAST-WEST GRAPH!

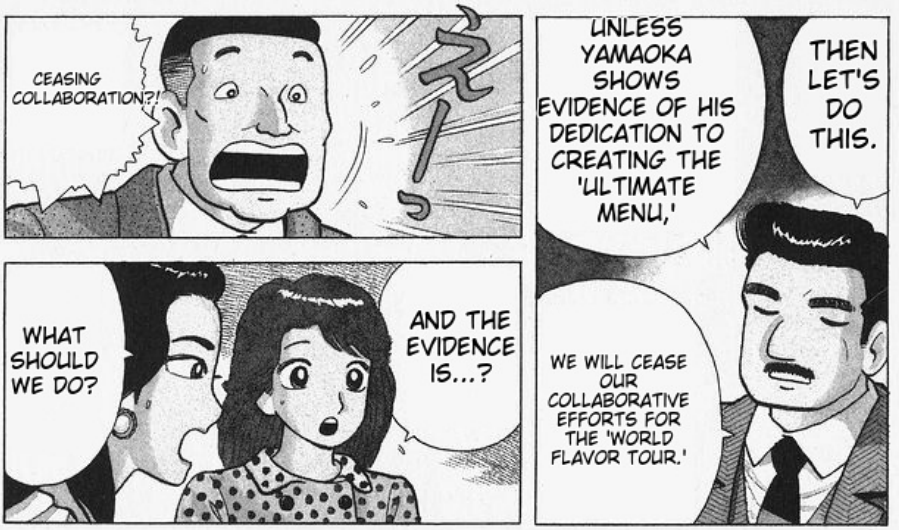
UM

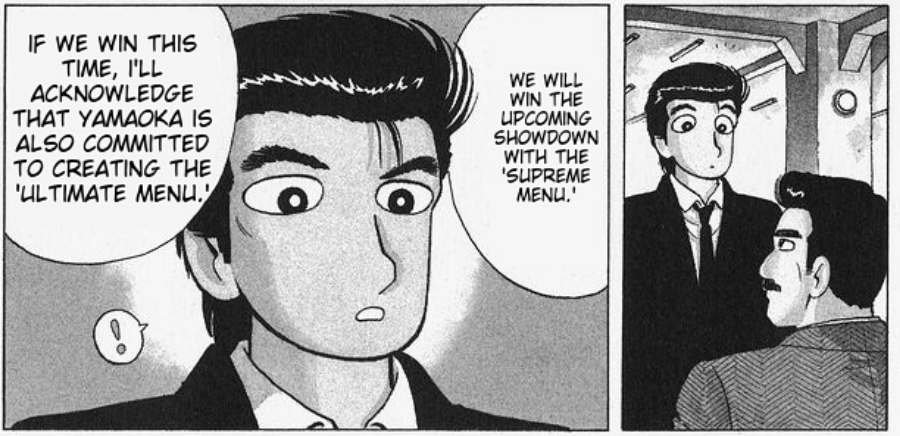
UGH... THIS IS TROUBLING...!

EVEN THOUGH WE HAVE A SHOWDOWN WITH THE 'SUPREME MENU' COMING UP, THAT'S BEING NEGLECTED!
IT'S BEEN ONE LAZY EXCUSE AFTER ANOTHER!
AND YET, WHAT'S THIS ABOUT SOUTHEAST ASIA!

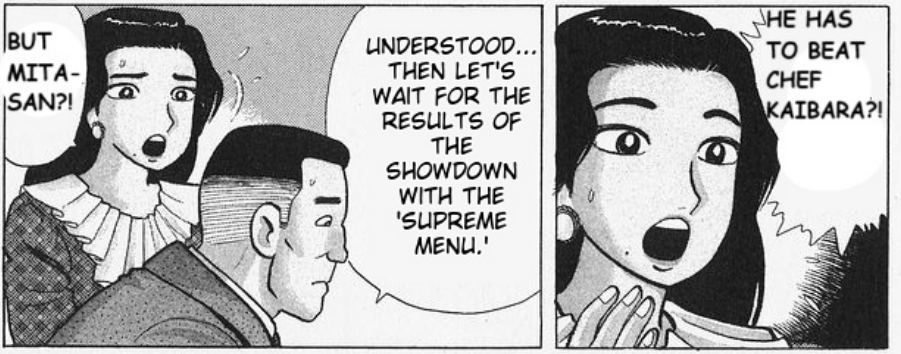
DELICIOUS 22




CEASING COLLABORATION?!
えーっ
UNLESS YAMAOKA SHOWS EVIDENCE OF HIS DEDICATION TO CREATING THE 'ULTIMATE MENU,'
THEN LET'S DO THIS.
WE WILL CEASE OUR COLLABORATIVE EFFORTS FOR THE 'WORLD FLAVOR TOUR.'
WHAT SHOULD WE DO?
AND THE EVIDENCE IS...?

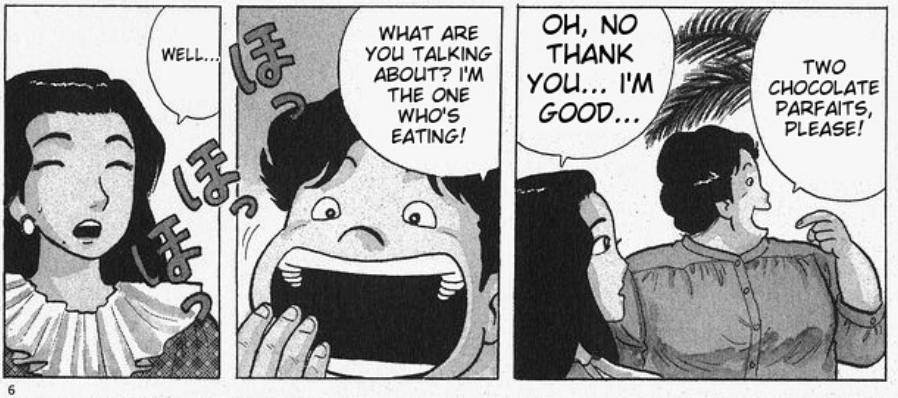

IF WE WIN THIS TIME, I'LL ACKNOWLEDGE THAT YAMAOKA IS ALSO COMMITTED TO CREATING THE 'ULTIMATE MENU.'
!
WE WILL WIN THE UPCOMING SHOWDOWN WITH THE 'SUPREME MENU.'

4


BUT MITA-SAN?!
UNDERSTOOD... THEN LET'S WAIT FOR THE RESULTS OF THE SHOWDOWN WITH THE 'SUPREME MENU.'
HE HAS TO BEAT CHEF KAIBARA?!

DELICIOUS 22

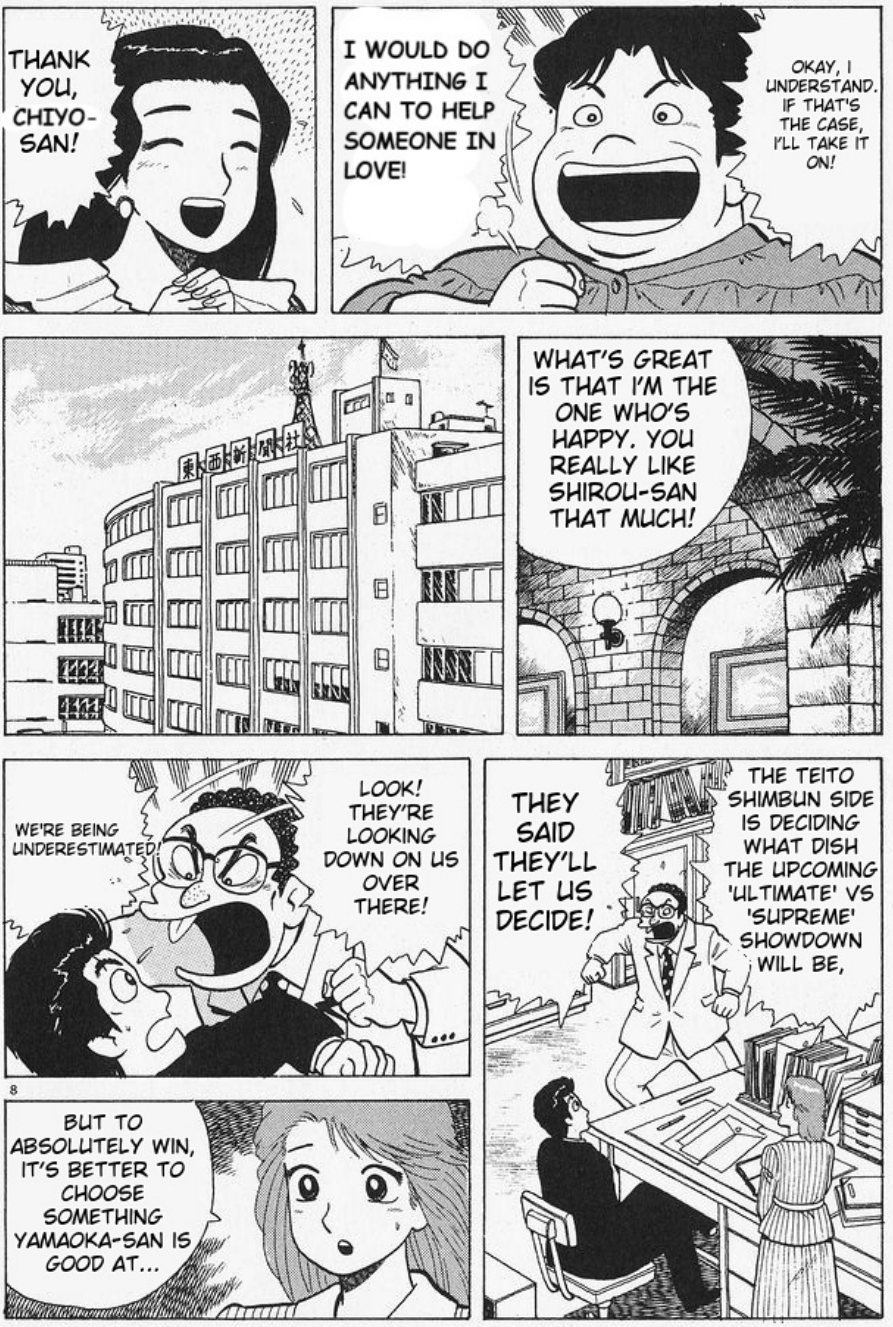
LONG TIME NO SEE, MARIKO!
I'M SORRY TO CALL YOU OUT HERE, CHIYO-SAN.


WELL...
ほっ
ほっ
ほっ
WHAT ARE YOU TALKING ABOUT? I'M THE ONE WHO'S EATING!
OH, NO THANK YOU... I'M GOOD...
TWO CHOCOLATE PARFAITS, PLEASE!

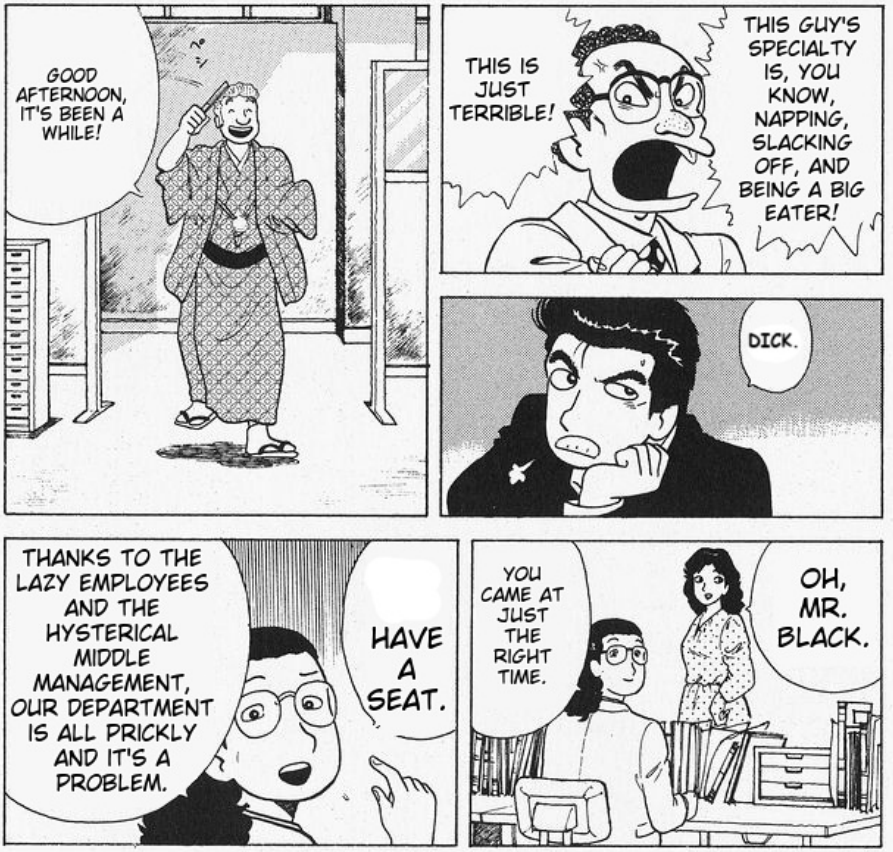
6

SO, WHAT DO YOU WANT ME TO DO?
I SEE... YOU REALLY WANT SHIRO TO WIN, DON'T YOU?

DELICIOUS 22


THANK YOU, CHIYO-SAN!
I WOULD DO ANYTHING I CAN TO HELP SOMEONE IN LOVE!
OKAY, I UNDERSTAND. IF THAT'S THE CASE, I'LL TAKE IT ON!
WHAT'S GREAT IS THAT I'M THE ONE WHO'S HAPPY. YOU REALLY LIKE SHIROU-SAN THAT MUCH!
WE'RE BEING UNDERESTIMATED!
LOOK! THEY'RE LOOKING DOWN ON US OVER THERE!
THEY SAID THEY'LL LET US DECIDE!
THE TEITO SHIMBUN SIDE IS DECIDING WHAT DISH THE UPCOMING 'ULTIMATE' VS 'SUPREME' SHOWDOWN WILL BE,
BUT TO ABSOLUTELY WIN, IT'S BETTER TO CHOOSE SOMETHING YAMAOKA-SAN IS GOOD AT...

DELICIOUS 22

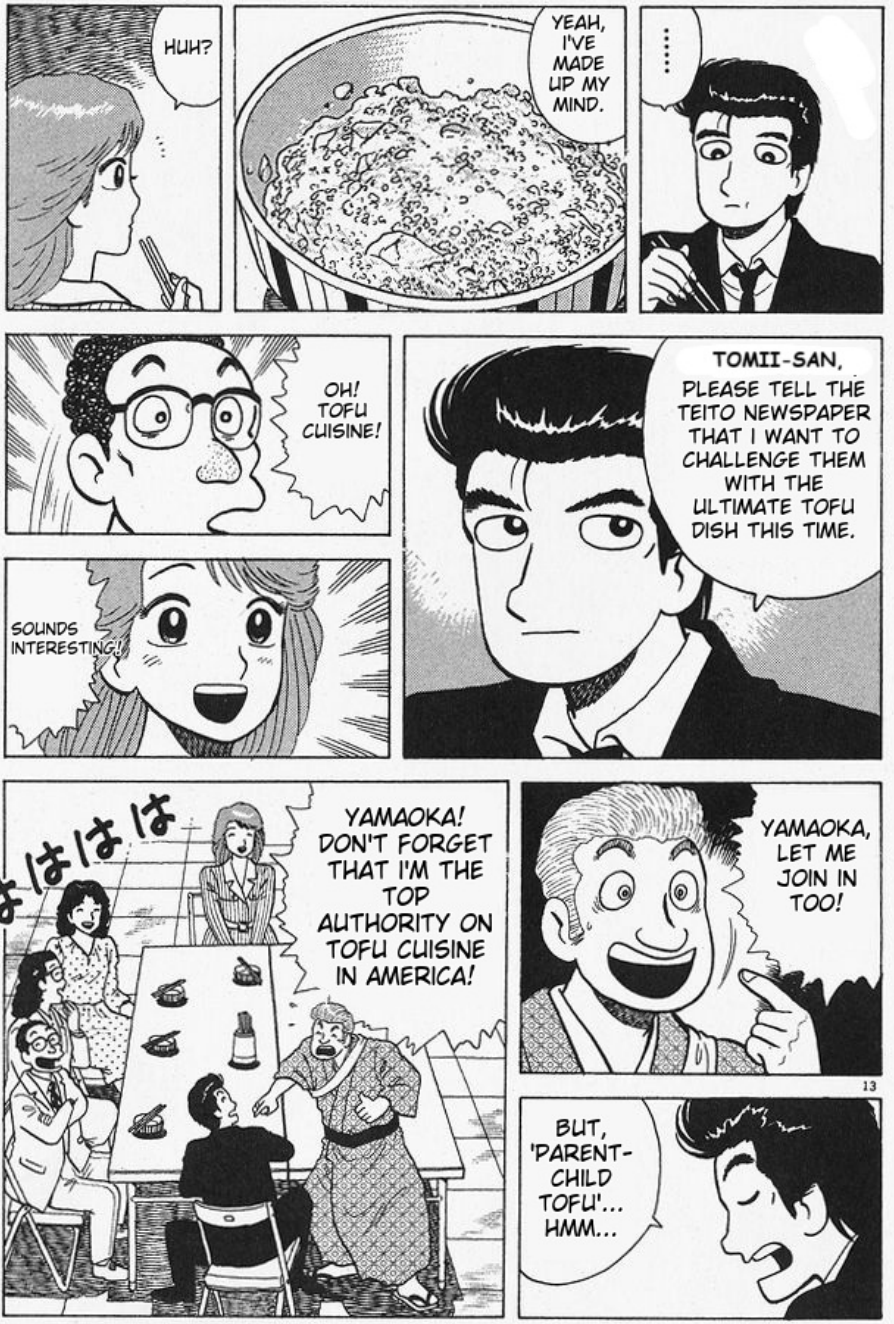


HEH HEH HEH, AS A STORYTELLER, IF YOU CAN'T DO ANY OTHER PERFORMANCES, YOU WON'T GET ANY GIGS!
ART? IS IT SOME KIND OF ACROBATICS?
WAS THERE EVER A STORY LIKE THAT?
THE MYSTERY OF 'PARENT-CHILD TOFU'...?
WELL THEN, EVERYONE, IF YOU'RE FREE, I'D LIKE YOU TO COME TO THE EMPLOYEE CAFETERIA.
IT'S A CULINARY ART, YOU KNOW.
IT'S NOT ACROBATICS.
WHAT ON EARTH ARE YOU TALKING ABOUT?
10
WE'RE GOING TO SOLVE THAT MYSTERY NOW.
WHAT EXACTLY IS 'PARENT-CHILD TOFU'?
社員食堂

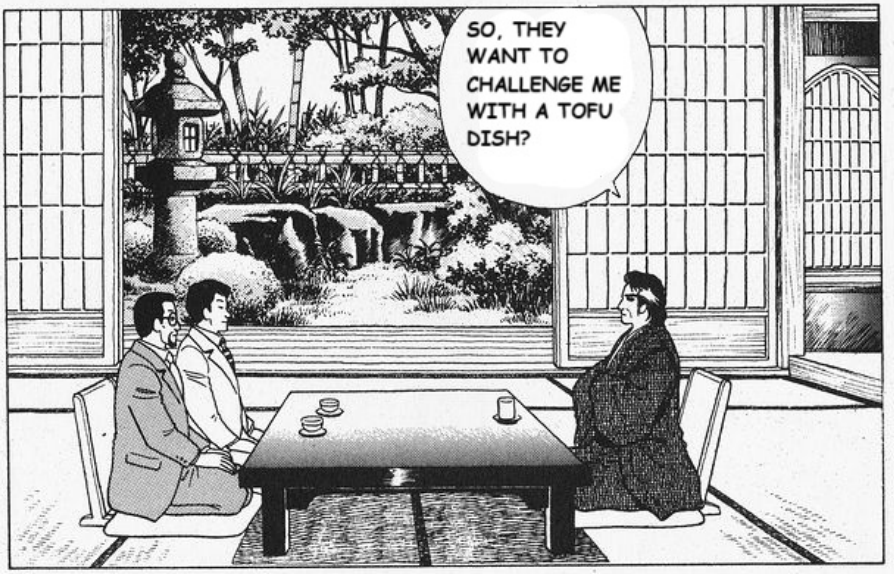
DELICIOUS 22

AND NATTO IS JUST SOYBEANS, SO IT'S LIKE THE PARENT OF TOFU.
TOFU IS MADE FROM SOYBEANS, SO IT'S THE CHILD OF SOYBEANS, RIGHT? SOYBEANS ARE THE PARENTS OF TOFU.
THIS IS IT?
"PARENT-CHILD TOFU"?
YEP!
FIRST OF ALL, THIS LOOKS FILTHY AND DISGUSTING!
JUST TAKE A BITE AND SEE FOR YOURSELF.
I GET IT! YOU MIX THOSE TWO TOGETHER AND YOU GET PARENT-CHILD TOFU!
IT'S UTTERLY RIDICULOUS.
I'M AMAZED!
12
THIS WOULD BE EVEN BETTER WITH RICE!
ほへ～
OH! IT'S COMPLETELY DIFFERENT FROM HOW IT LOOKS!
I THOUGHT IT WAS A BAD JOKE, BUT IT'S QUITE GOOD!

DELICIOUS 22

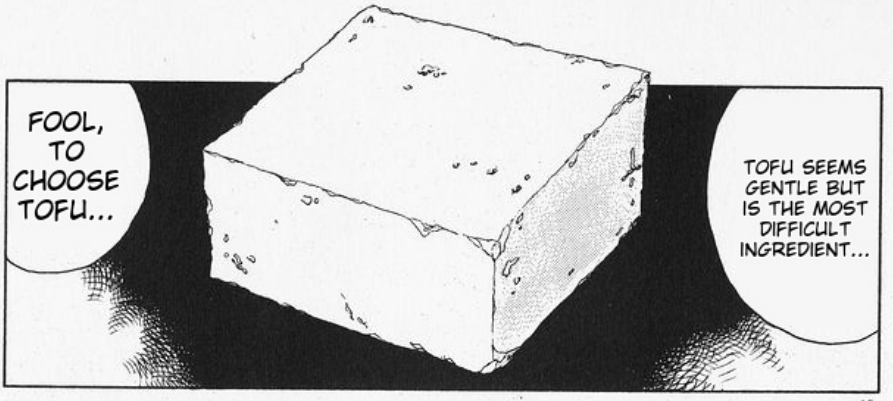


美食倶楽部


SO, THEY WANT TO CHALLENGE ME WITH A TOFU DISH?

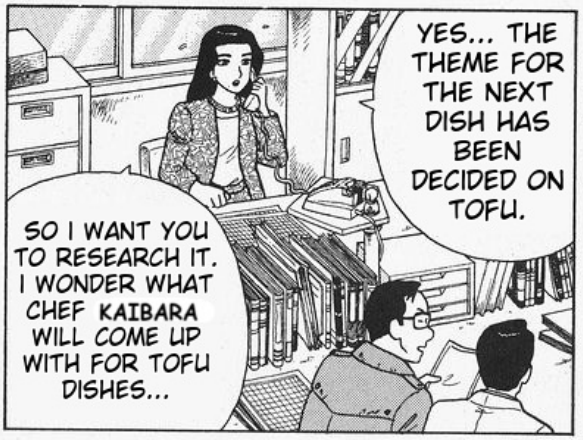
14

IT SEEMS YOU HAVE QUITE A BIT OF CONFIDENCE.
YES.

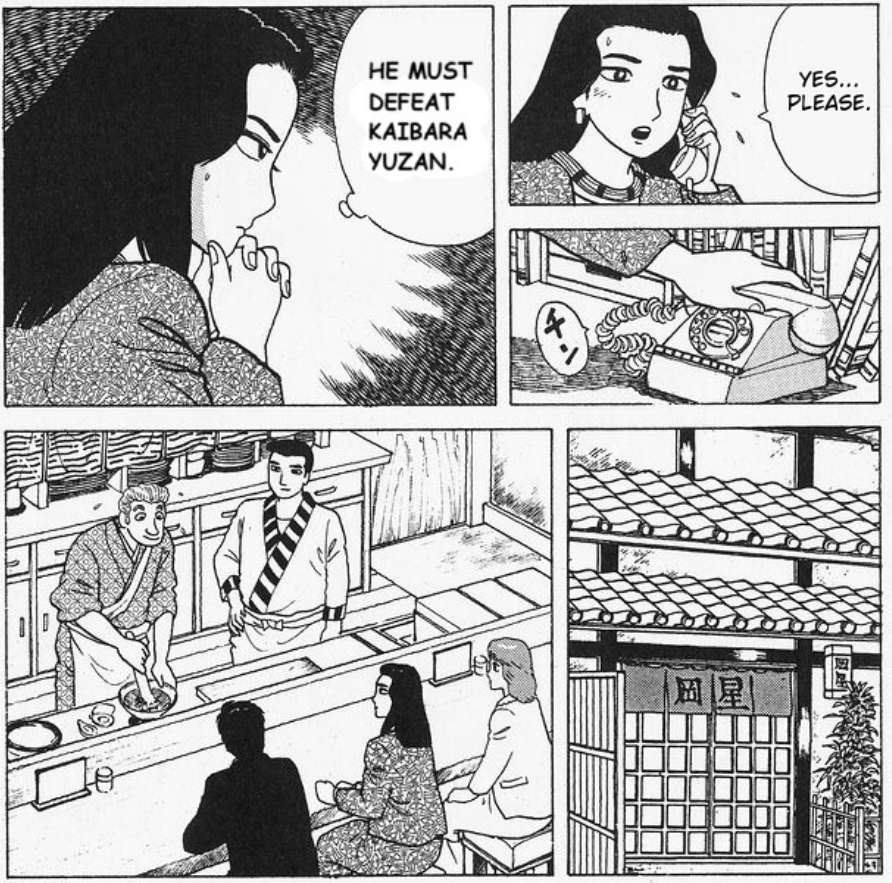

FOOL, TO CHOOSE TOFU...
TOFU SEEMS GENTLE BUT IS THE MOST DIFFICULT INGREDIENT...

15

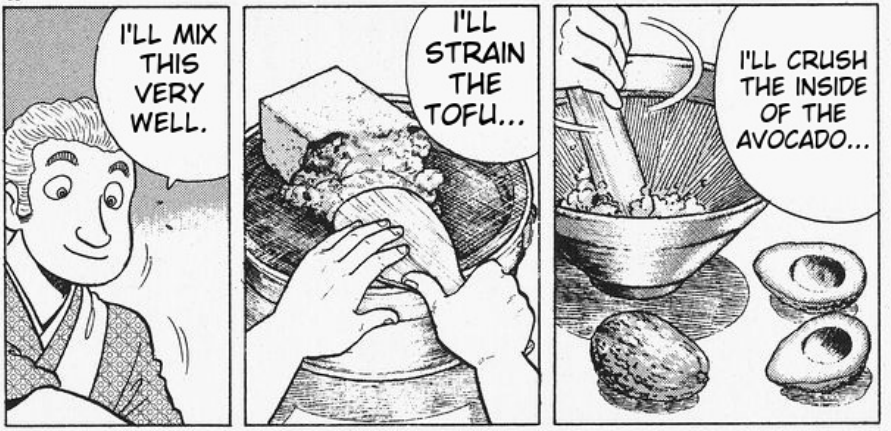
I WILL CRUSH HIM ONCE AGAIN!
PLEASE LET THEM KNOW I UNDERSTAND.


YES... THE THEME FOR THE NEXT DISH HAS BEEN DECIDED ON TOFU.
SO I WANT YOU TO RESEARCH IT. I WONDER WHAT CHEF KAIBARA WILL COME UP WITH FOR TOFU DISHES...

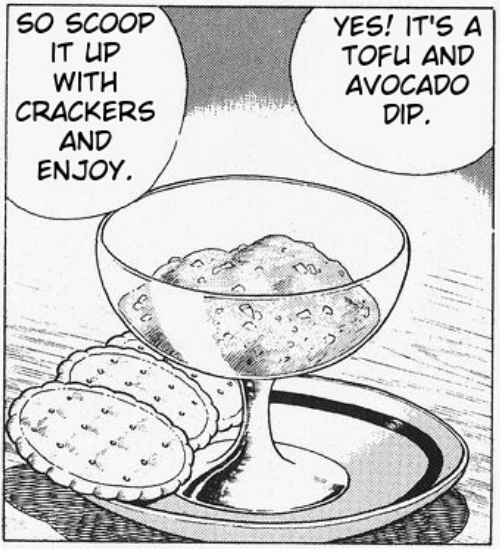
AH... OCHIHO-SAN? IT'S MARIKO.
東西グラフ編集部

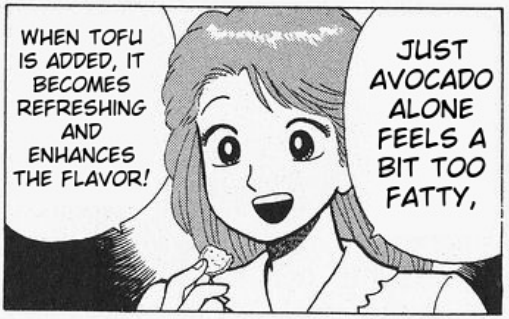

HE MUST DEFEAT KAIBARA YUZAN.
YES... PLEASE.
ガーン
岡星

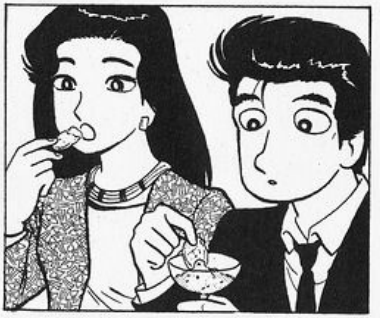
16


I'LL MIX THIS VERY WELL.
I'LL STRAIN THE TOFU...
I'LL CRUSH THE INSIDE OF THE AVOCADO...

DELICIOUS 22







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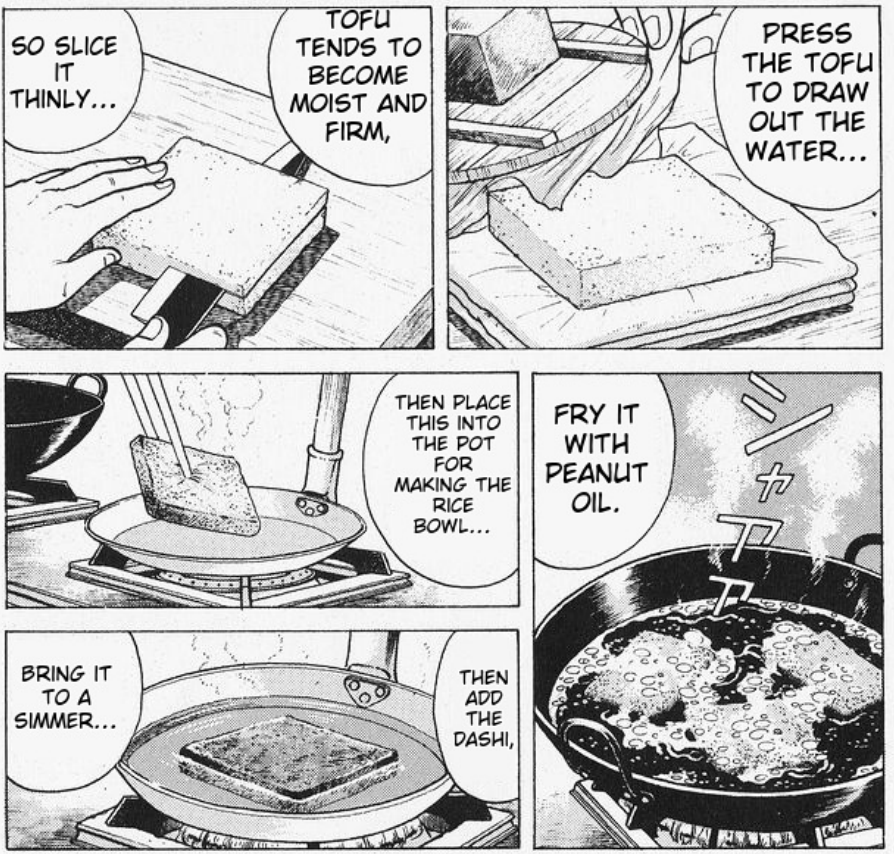
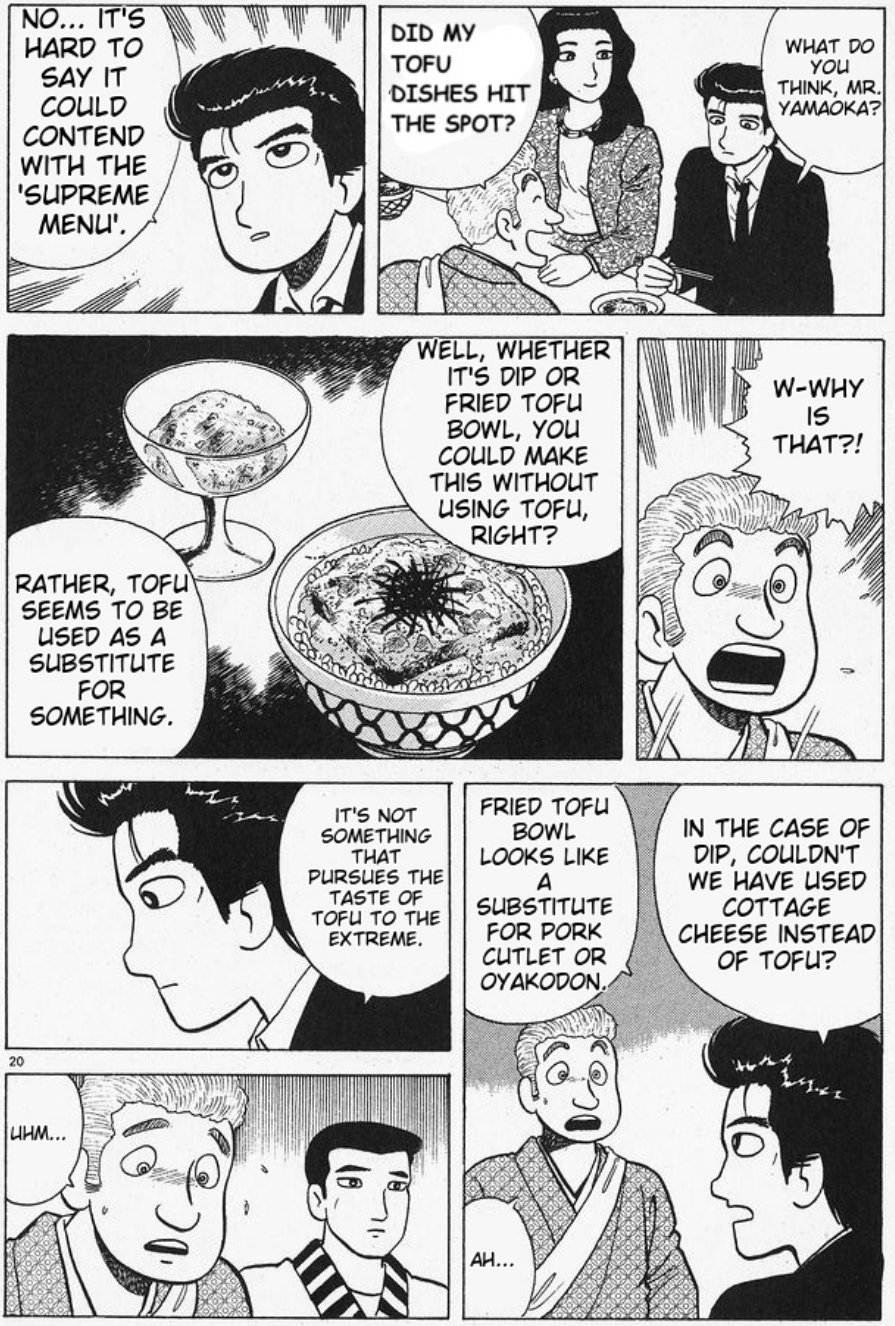
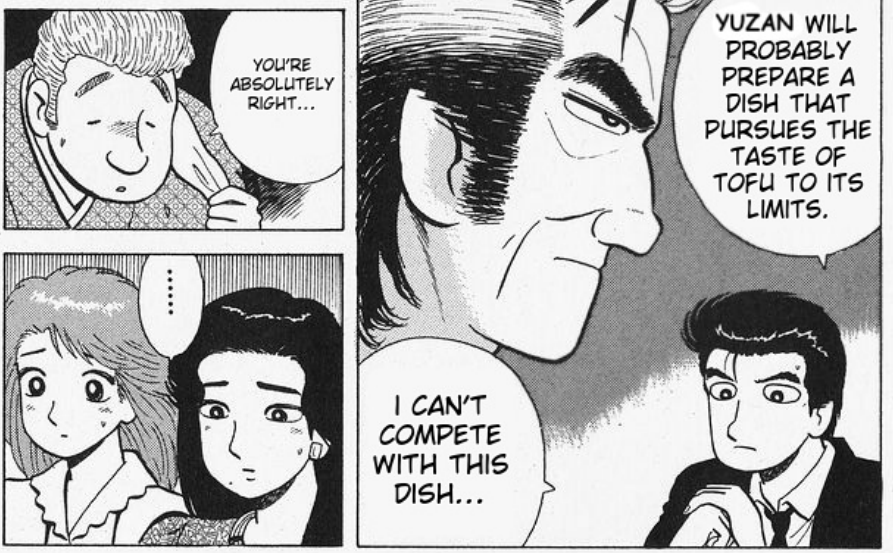
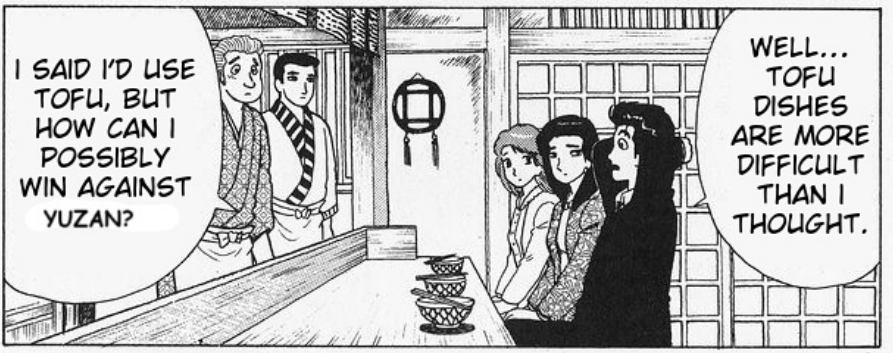

SO SLICE IT THINLY...
TOFU TENDS TO BECOME MOIST AND FIRM,
PRESS THE TOFU TO DRAW OUT THE WATER...
THEN PLACE THIS INTO THE POT FOR MAKING THE RICE BOWL...
FRY IT WITH PEANUT OIL.
ジャアア
BRING IT TO A SIMMER...
THEN ADD THE DASHI,
18
AND SCATTER SHREDDED NORI ON TOP...
TRANSFER IT ONTO THE BOWL FILLED WITH RICE.
POUR IN BEATEN EGGS AND ADD MITSUBA...

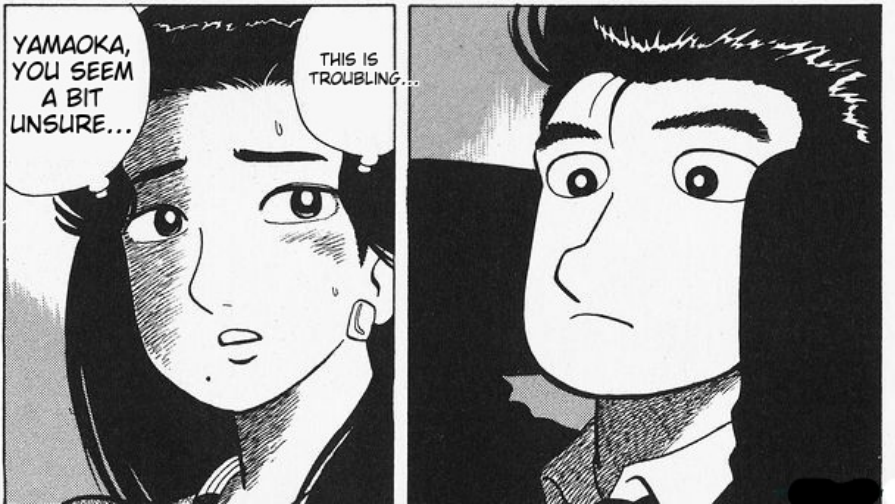
DELICIOUS 22


NO... IT'S HARD TO SAY IT COULD CONTEND WITH THE 'SUPREME MENU'.
DID MY TOFU DISHES HIT THE SPOT?
WHAT DO YOU THINK, MR. YAMAOKA?
WELL, WHETHER IT'S DIP OR FRIED TOFU BOWL, YOU COULD MAKE THIS WITHOUT USING TOFU, RIGHT?
RATHER, TOFU SEEMS TO BE USED AS A SUBSTITUTE FOR SOMETHING.
W-WHY IS THAT?!
IT'S NOT SOMETHING THAT PURSUES THE TASTE OF TOFU TO THE EXTREME.
20
UHM...
FRIED TOFU BOWL LOOKS LIKE A SUBSTITUTE FOR PORK CUTLET OR OYAKODON.
IN THE CASE OF DIP, COULDN'T WE HAVE USED COTTAGE CHEESE INSTEAD OF TOFU?
AH...

DELICIOUS 22

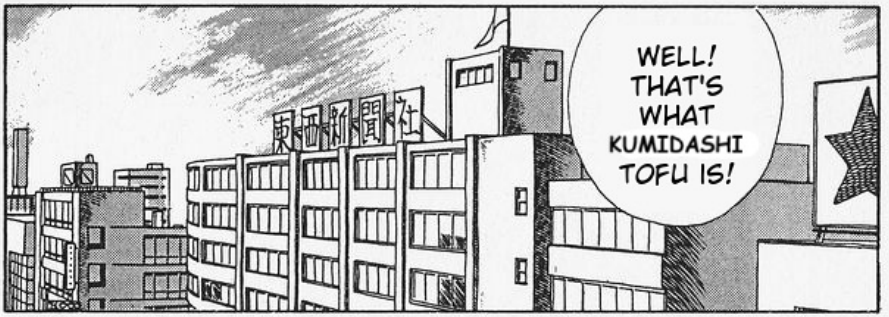






CHIYO-SAN!
MARIKO-SAN.
SO... WHAT KIND OF DISH IS THAT?
REALLY?!
I KNOW THE TOFU DISH THAT KAIBARA-SENSEI WILL BE MAKING.
22
WHAT KIND OF DISH IS THAT?
IS IT REALLY 'KUBIDASHI TOFU'?!
IT IS KUBIDASHI TOFU.

第2話
豆腐勝負!!〈中編〉

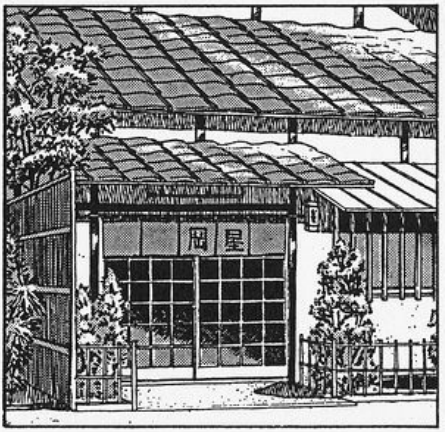

WELL! THAT'S WHAT KUMIDASHI TOFU IS!

SO, DOES THAT MEAN NOTHING CAN COMPETE WITH THIS KUMIDASHI TOFU?

IN TERMS OF PRESENTATION AND TASTE, NO OTHER TOFU DISH EVEN COMES CLOSE.
TRULY, MR. KAIBARA IS IMPRESSIVE.

WELL, KAIBARA-SENSEI CHOSE IT FOR THE SUPREME MENU FOR A REASON...

2

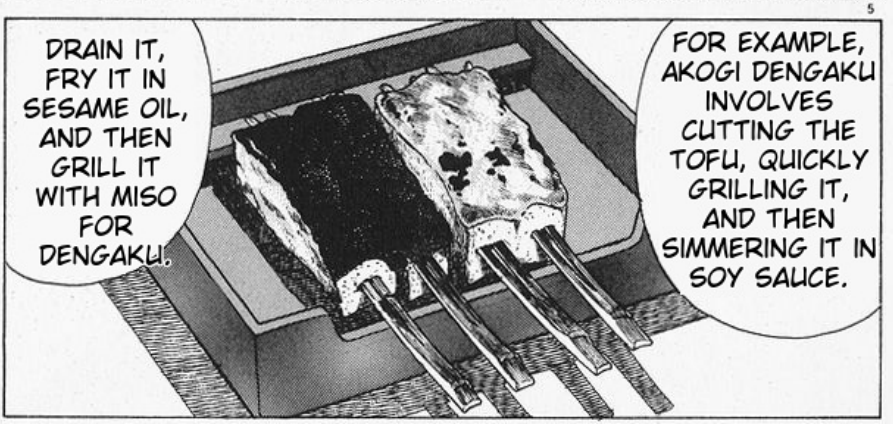

岡星

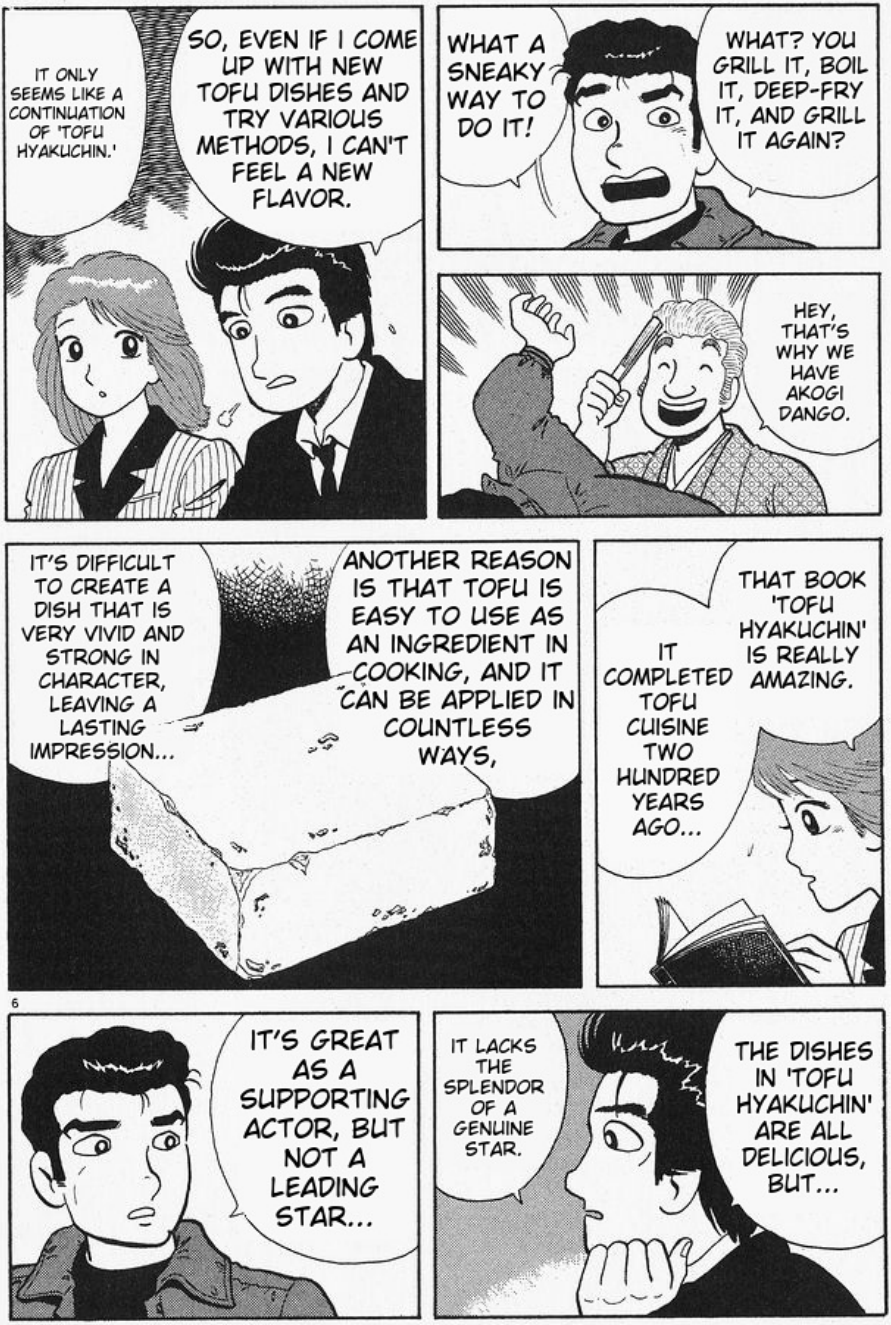
THAT'S RIGHT... THERE'S NO WAY MR. KAIBARA WOULD SERVE SOMETHING MEDIOCRE...

COOKING MASTER 22

IT'S A BOOK ON TOFU DISHES COMPILED BY A MAN NAMED NAKAI KIYOSHI IN OSAKA IN THE SECOND YEAR OF TENMEI, 1782.
豆腐百珍
SO WHAT IS THIS 'TOFU HYAKUCHIN'
WHAT'S THAT ABOUT?
TO THINK THERE WERE SO MANY TOFU DISHES EVEN BACK THEN!
ひえ〜っ
TWO HUNDRED TYPES?!
THIS MEANS THERE ARE OVER TWO HUNDRED TYPES OF TOFU DISHES INTRODUCED.
LATER, A SEQUEL CALLED 'TOFU HYAKUCHIN ZOKUHEN' WAS PUBLISHED,
4
ALLOWING FOR ENDLESS POSSIBILITIES IN COOKING.
DELICIOUS WHETHER BOILED, GRILLED, OR FRIED IN OIL, AND IT PAIRS WELL WITH ANY INGREDIENT,
TOFU ITSELF HAS NO RESTRICTIONS ON FLAVORING, AND IT CAN EASILY CHANGE SHAPE...

COOKING MASTER 22

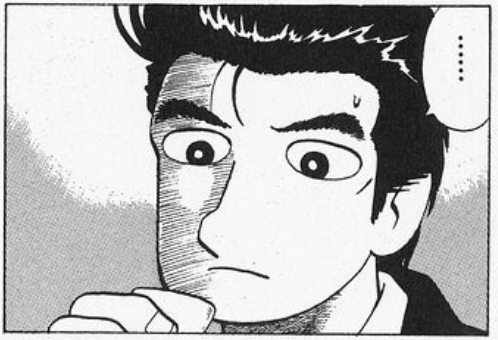



IT ONLY SEEMS LIKE A CONTINUATION OF 'TOFU HYAKUCHIN.'
SO, EVEN IF I COME UP WITH NEW TOFU DISHES AND TRY VARIOUS METHODS, I CAN'T FEEL A NEW FLAVOR.
WHAT A SNEAKY WAY TO DO IT!
WHAT? YOU GRILL IT, BOIL IT, DEEP-FRY IT, AND GRILL IT AGAIN?
HEY, THAT'S WHY WE HAVE AKOGI DANGO.
IT'S DIFFICULT TO CREATE A DISH THAT IS VERY VIVID AND STRONG IN CHARACTER, LEAVING A LASTING IMPRESSION...
ANOTHER REASON IS THAT TOFU IS EASY TO USE AS AN INGREDIENT IN COOKING, AND IT CAN BE APPLIED IN COUNTLESS WAYS,
IT COMPLETED TOFU CUISINE TWO HUNDRED YEARS AGO...
THAT BOOK 'TOFU HYAKUCHIN' IS REALLY AMAZING.
6
IT'S GREAT AS A SUPPORTING ACTOR, BUT NOT A LEADING STAR...
IT LACKS THE SPLENDOR OF A GENUINE STAR.
THE DISHES IN 'TOFU HYAKUCHIN' ARE ALL DELICIOUS, BUT...

SO FAR, NOTHING HAS GONE WELL AT ALL...
THAT'S WHY I CHOSE TOFU TO TAKE ON THE 'SUPREME MENU' IN THE FIRST PLACE. BUT...

IS IT REALLY TRUE THAT TOFU CAN'T BECOME A STAR...?
HMM...

I REALLY THINK SOMETHING THIS DELICIOUS CAN'T POSSIBLY NOT BECOME A STAR.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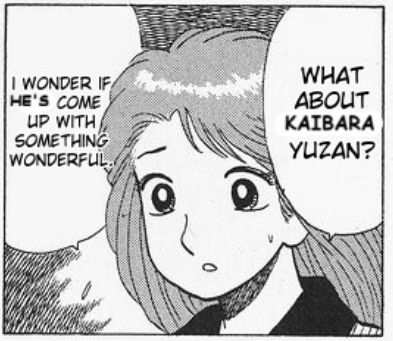
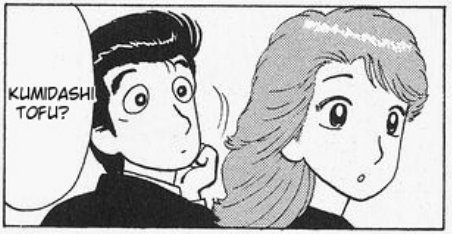
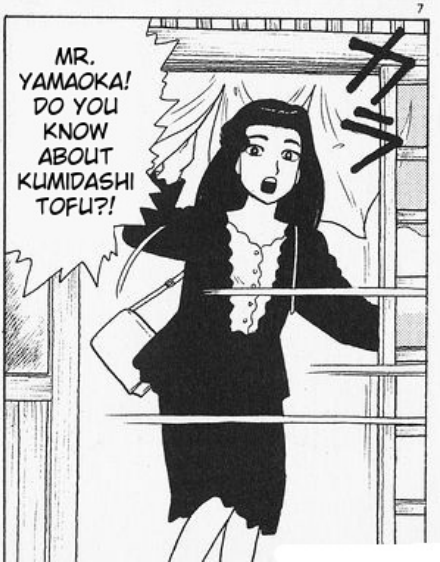
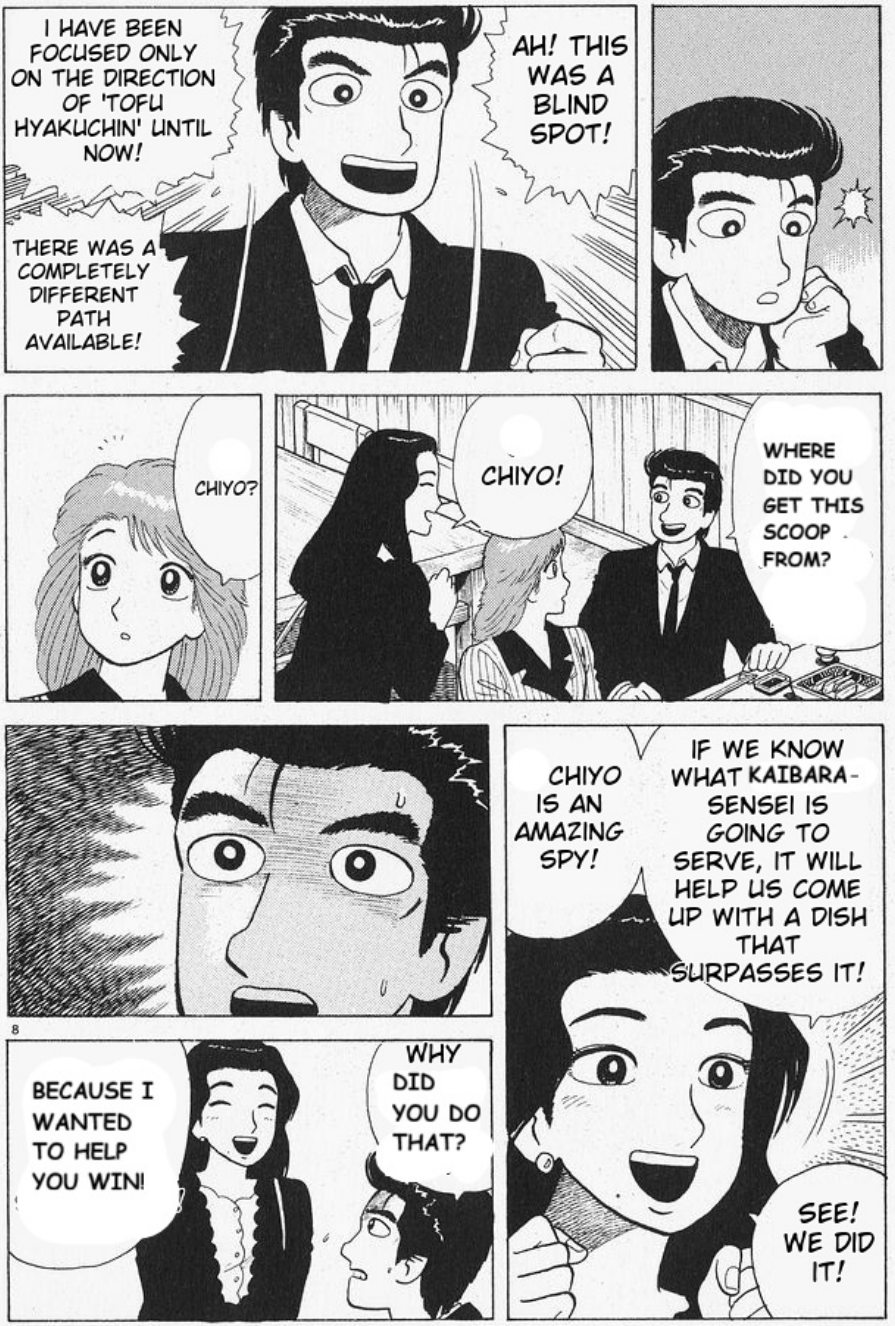

I WONDER IF HE'S COME UP WITH SOMETHING WONDERFUL..
WHAT ABOUT KAIBARA YUZAN?

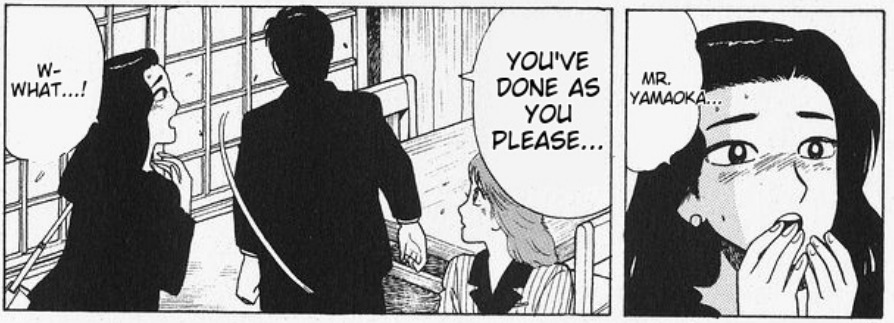

KUMIDASHI TOFU?

IS IT A DISH THAT DOESN'T NAME ITSELF TOFU?


MR. YAMAOKA! DO YOU KNOW ABOUT KUMIDASHI TOFU?!

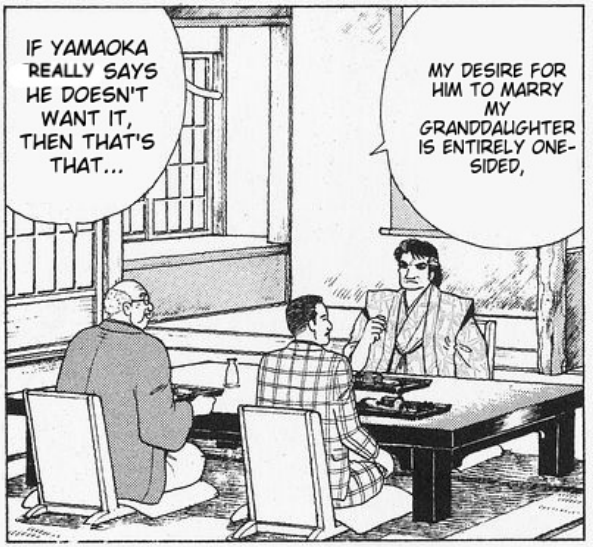

I HAVE BEEN FOCUSED ONLY ON THE DIRECTION OF 'TOFU HYAKUCHIN' UNTIL NOW!
THERE WAS A COMPLETELY DIFFERENT PATH AVAILABLE!
AH! THIS WAS A BLIND SPOT!
CHIYO?
CHIYO!
WHERE DID YOU GET THIS SCOOP FROM?
8
BECAUSE I WANTED TO HELP YOU WIN!
WHY DID YOU DO THAT?
CHIYO IS AN AMAZING SPY!
IF WE KNOW WHAT KAIBARA-SENSEI IS GOING TO SERVE, IT WILL HELP US COME UP WITH A DISH THAT SURPASSES IT!
SEE! WE DID IT!

I WON'T CONSIDER IT A VICTORY UNLESS I BEAT THAT MAN WITH MY TRUE STRENGTH!
WINNING BY USING DIRTY TRICKS LIKE A SPY MEANS NOTHING AT ALL!
DON'T MESS WITH ME!


W-WHAT...!
YOU'VE DONE AS YOU PLEASE...
MR. YAMAOKA...

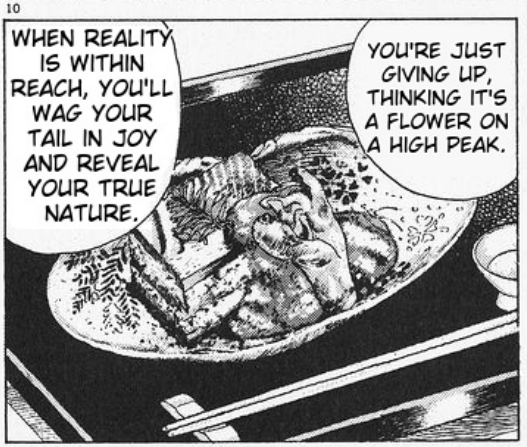
MR. YAMAOKA, WAIT!

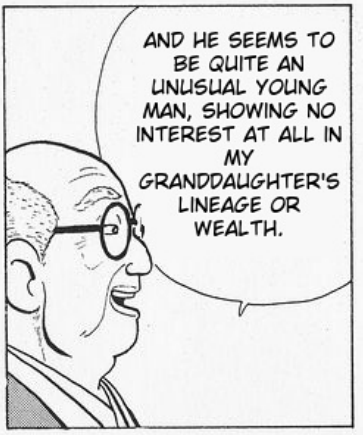
MY DAUGHTER ENDED UP FALLING FOR MR. YAMAOKA, AND I QUITE LIKE HIM AS WELL...
美食倶楽部


IF YAMAOKA REALLY SAYS HE DOESN'T WANT IT, THEN THAT'S THAT...
MY DESIRE FOR HIM TO MARRY MY GRANDDAUGHTER IS ENTIRELY ONE-SIDED,

WELL...

10

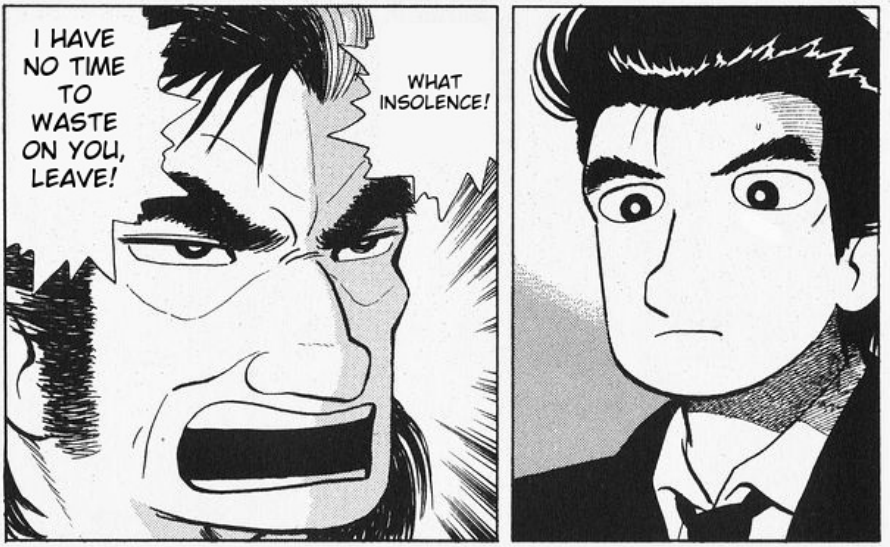

WHEN REALITY IS WITHIN REACH, YOU'LL WAG YOUR TAIL IN JOY AND REVEAL YOUR TRUE NATURE.
YOU'RE JUST GIVING UP, THINKING IT'S A FLOWER ON A HIGH PEAK.


AND HE SEEMS TO BE QUITE AN UNUSUAL YOUNG MAN, SHOWING NO INTEREST AT ALL IN MY GRANDDAUGHTER'S LINEAGE OR WEALTH.

I WAS AWARE OF THAT. HOWEVER, I STILL WANTED YOUR OPINION.
THE TIES HAVE LONG BEEN SEVERED.
IT SEEMS I KNOW MORE ABOUT SHIRŌ YAMAOKA THAN PROFESSOR KAIBARA DOES...
HEHEHE... WELL, WHAT DO YOU THINK?
ACTUALLY, YAMAOKA SHIRO IS KAIBARA-SENSEI'S SON...
IS THAT SO...?
IT'S BEST TO CUT TIES AS SOON AS POSSIBLE.
GETTING INVOLVED WITH A MAN LIKE THAT WON'T BE GOOD FOR THE FUTAGI FAMILY.
11
WHAT'S THIS, NAKAGAWA? ISN'T THAT RUDE TO OUR GUEST?
PROFESSOR, I-I'M SORRY...
ス...

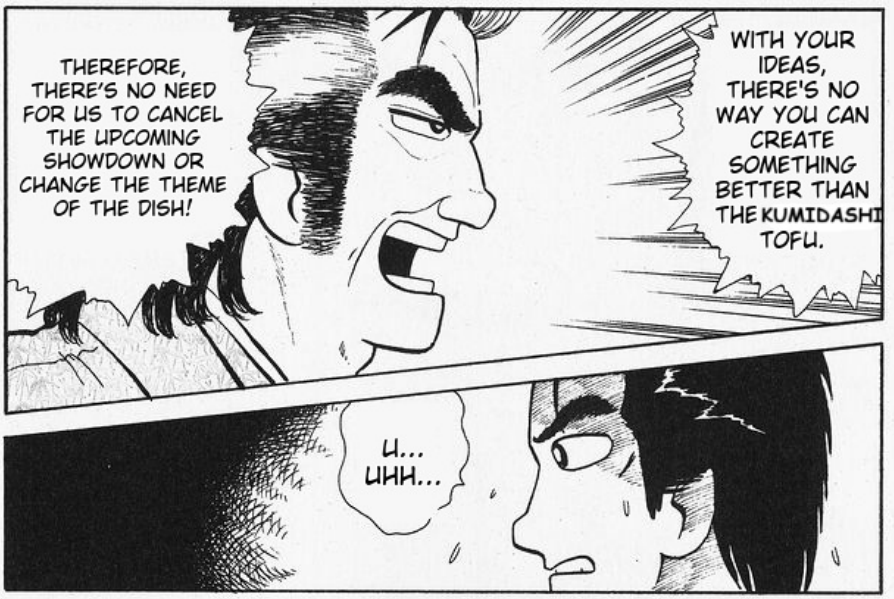
SHIRO-KUN?
WHAT?
SHIRO-SAN IS HERE...
I UNDERSTAND THAT, BUT...

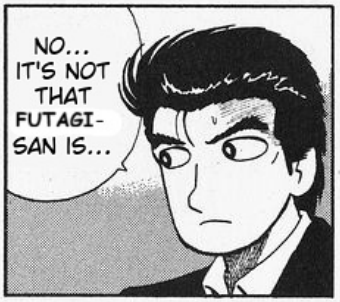
12


I HAVE NO TIME TO WASTE ON YOU, LEAVE!
WHAT INSOLENCE!

MY WORK COLLEAGUE, MARIKO FUTAGI USED NAKAGAWA-SAN'S WIFE TO FIGURE OUT WHAT YOU WERE MAKING.
WHAT...?!
I'VE FIGURED OUT WHAT YOU'RE PLANNING TO MAKE IN THE UPCOMING SHOWDOWN.
AH, AH...
I HEAR YOU'RE THINKING ABOUT MAKING KUMIDASHI.
CHIYO?!
MARIKO?!
SO WHAT ARE YOU TRYING TO SAY?
WE COULD EITHER CANCEL THE SHOWDOWN OR SWITCH TO SOMETHING OTHER THAN TOFU...
I SEE... TO GO THAT FAR, THE TOZAI NEWSPAPER REALLY MEANS BUSINESS.
13
IN TRYING TO HELP ME, SHE MIGHT HAVE GOTTEN A BIT AHEAD OF HERSELF...
SHE'S NOT REALLY THE KIND OF PERSON WHO WOULD DO SOMETHING SO DIRTY.

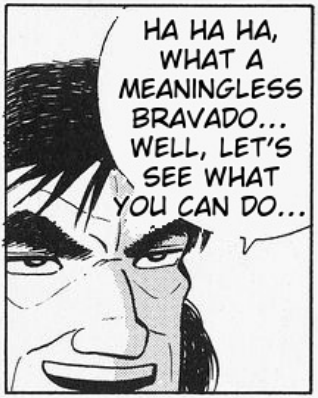
HUH?
IT MAY SEEM LIKE A FAIR ATTITUDE AT FIRST GLANCE, BUT IT'S ACTUALLY A WELL-CRAFTED TACTIC.
WELL...
ニヤ
TO AVOID THAT LOSS, YOU'VE COME UP WITH NICE-SOUNDING EXCUSES TO PROPOSE EITHER CANCELING THE SHOWDOWN OR CHANGING THE THEME OF THE DISH...
YOU HAVEN'T EVEN THOUGHT OF A TOFU DISH THAT EXCEEDS SCOOPED TOFU... IF WE PROCEED TO THE SHOWDOWN LIKE THIS, YOU'RE DEFINITELY GOING TO LOSE.
CAN YOU CREATE SOMETHING THAT SURPASSES KUMIDASHI TOFU?
THEN LET ME ASK YOU,
14
!
CAN'T YOU TRUST WHAT PEOPLE SAY?!
THAT'S RIDICULOUS!

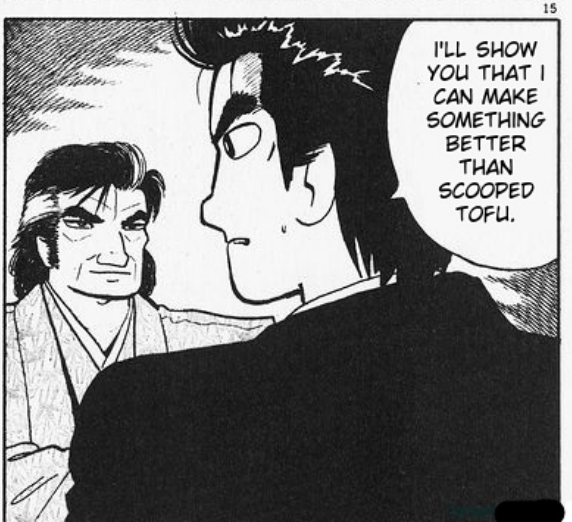

THEREFORE, THERE'S NO NEED FOR US TO CANCEL THE UPCOMING SHOWDOWN OR CHANGE THE THEME OF THE DISH!
WITH YOUR IDEAS, THERE'S NO WAY YOU CAN CREATE SOMETHING BETTER THAN THE KUMIDASHI TOFU.
U... UHH...


NO... IT'S NOT THAT FUTAGI-SAN IS...

FOR MARIKO'S SAKE, YOUR HONOR...
I'M SORRY, YAMAOKA-KUN.

15


HA HA HA, WHAT A MEANINGLESS BRAVADO... WELL, LET'S SEE WHAT YOU CAN DO...


I'LL SHOW YOU THAT I CAN MAKE SOMETHING BETTER THAN SCOOPED TOFU.

IF YOU LOSE THIS TIME, THE TOZAI NEWSPAPER WON'T STAY SILENT EITHER. THIS WILL BE THE LAST TIME.
I'LL MAKE SURE TO GIVE YOU A THOROUGH FAREWELL!

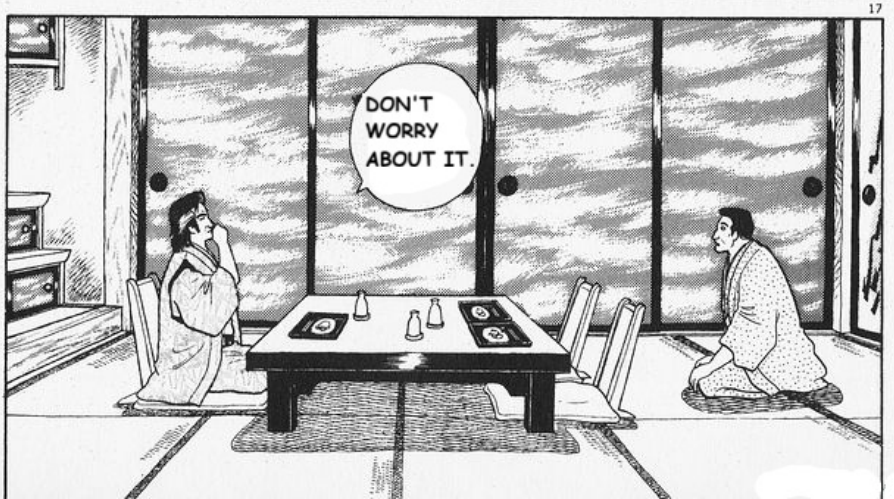
NAKAGAWA, IT SEEMS THAT FUTAGI-SAN AND THE OTHERS ARE LEAVING.

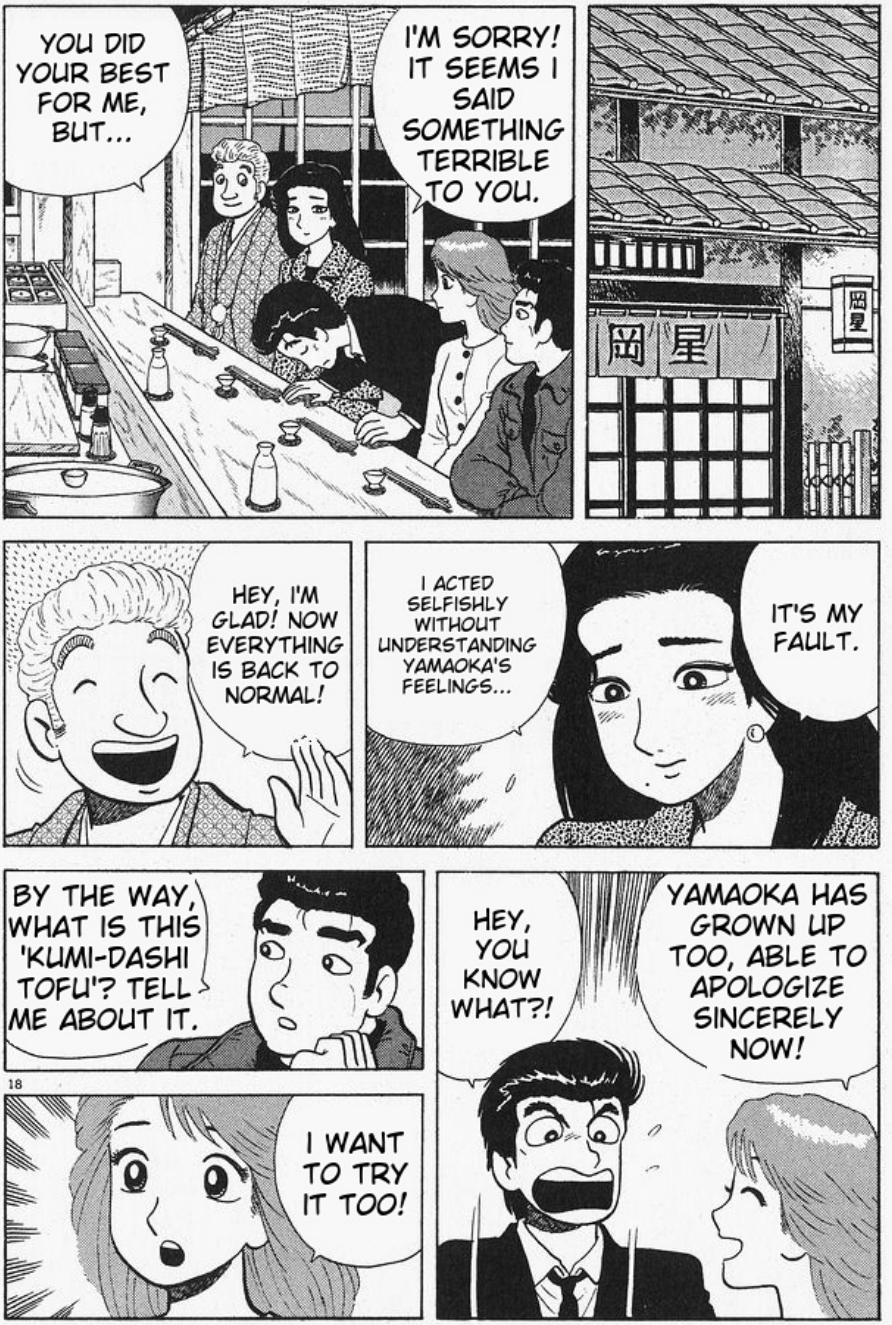
16

I INTEND TO WITNESS YAMAOKA-KUN'S VICTORY!
I'VE DECIDED TO BE PRESENT AT THE CONFRONTATION THIS TIME!

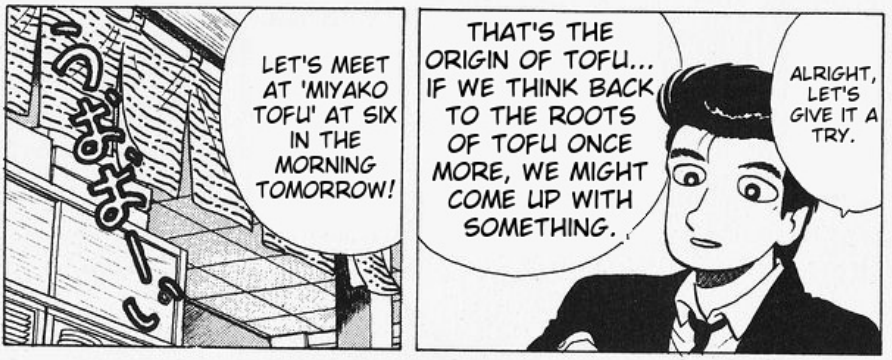
AND THAT'S HOW YOU BEHAVE?!
KAIBARA-SENSEI, YAMAOKA-KUN CAME TO CONFESS THE WRONGDOING WITH HONEST INTENTION!

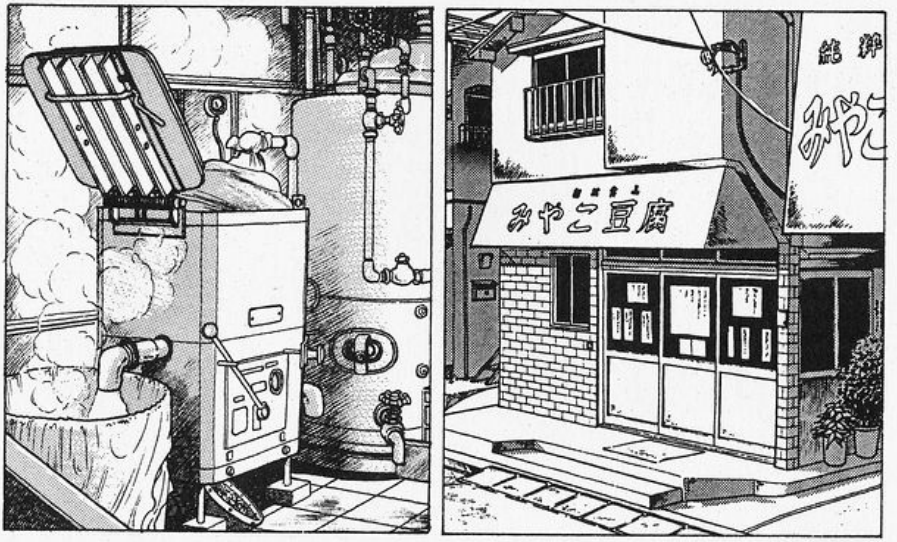
NAKAGAWA, YOU ACTED HASTILY...
ズズズズ
I'M NOT SAYING THAT.
I NEVER THOUGHT MY WIFE WOULD BETRAY YOU LIKE THAT...
I TRULY APOLOGIZE, SENSEI.
SENSEI, I DON'T UNDERSTAND.
WHAT...?


DON'T WORRY ABOUT IT.


YOU DID YOUR BEST FOR ME, BUT...
I'M SORRY! IT SEEMS I SAID SOMETHING TERRIBLE TO YOU.
岡星
岡星
HEY, I'M GLAD! NOW EVERYTHING IS BACK TO NORMAL!
I ACTED SELFISHLY WITHOUT UNDERSTANDING YAMAOKA'S FEELINGS...
IT'S MY FAULT.
BY THE WAY, WHAT IS THIS 'KUMI-DASHI TOFU'? TELL ME ABOUT IT.
18
I WANT TO TRY IT TOO!
HEY, YOU KNOW WHAT?!
YAMAOKA HAS GROWN UP TOO, ABLE TO APOLOGIZE SINCERELY NOW!

COOKING MASTER 22





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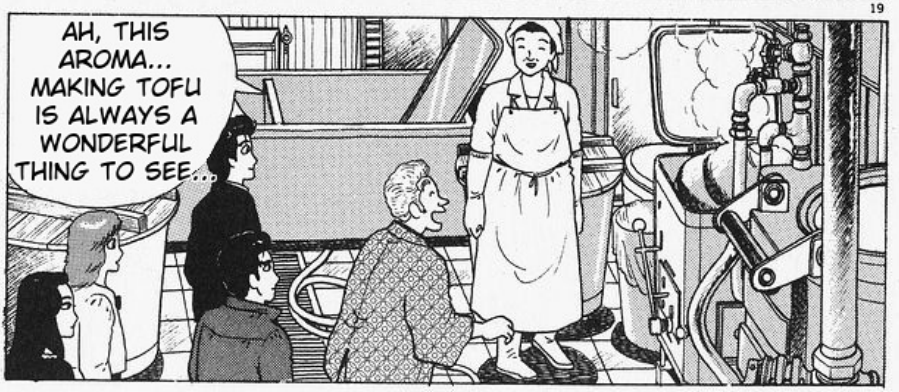
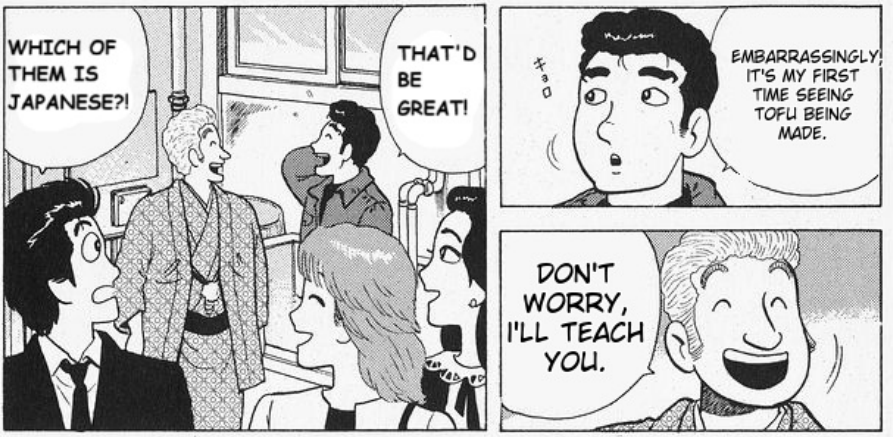
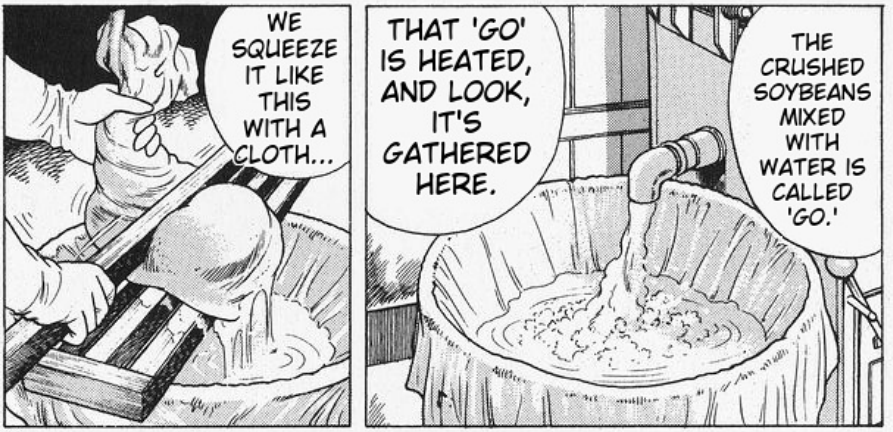
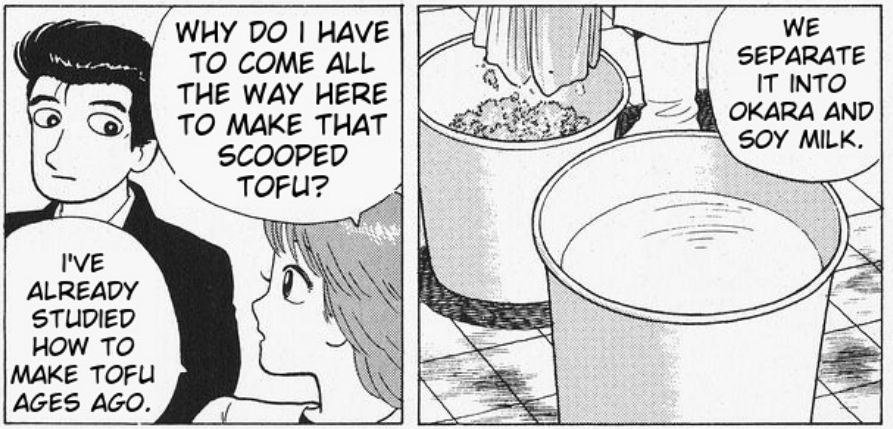


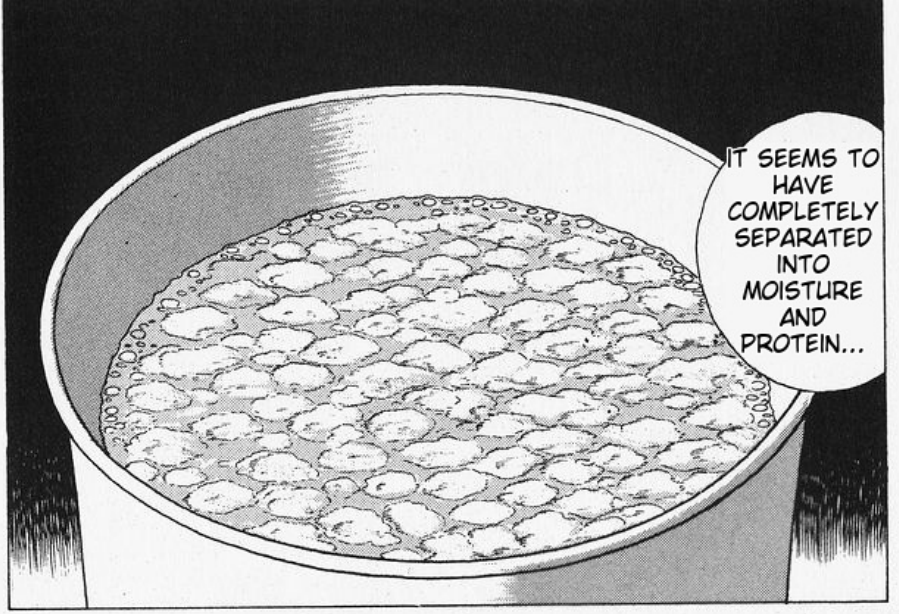

WHICH OF THEM IS JAPANESE?!
THAT'D BE GREAT!
EMBARRASSINGLY, IT'S MY FIRST TIME SEEING TOFU BEING MADE.
DON'T WORRY, I'LL TEACH YOU.


WE SQUEEZE IT LIKE THIS WITH A CLOTH...
THAT 'GO' IS HEATED, AND LOOK, IT'S GATHERED HERE.
THE CRUSHED SOYBEANS MIXED WITH WATER IS CALLED 'GO.'

20

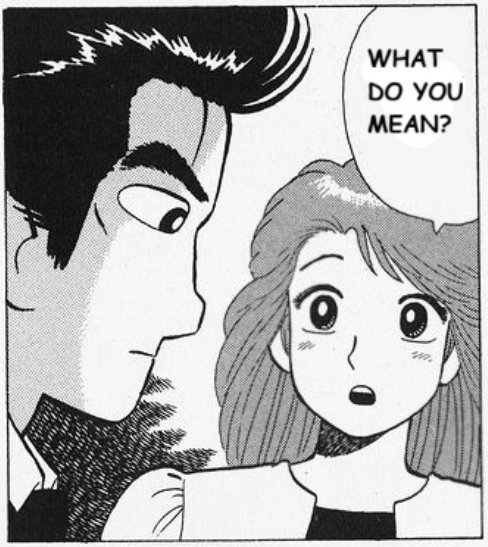

WHY DO I HAVE TO COME ALL THE WAY HERE TO MAKE THAT SCOOPED TOFU?
I'VE ALREADY STUDIED HOW TO MAKE TOFU AGES AGO.
WE SEPARATE IT INTO OKARA AND SOY MILK.

NOW, LET'S ADD THE BITTERN TO THE SOY MILK.
?
FRESH TOFU IS THE ORIGIN OF TOFU, YOU KNOW...
THAT'S WHY I TOLD YOU.
LOOK, IT'S STARTING TO SOLIDIFY...
BITTERN COAGULATES THE PROTEIN IN THE SOY MILK, YOU SEE.
21
AND THAT'S HOW TOFU IS MADE.
WHEN THE PROTEIN HAS SUFFICIENTLY SEPARATED AND COAGULATED, PUT IT INTO A MOLD AND DRAIN THE MOISTURE.
OH, THE MOISTURE AND THE SOLID ARE STARTING TO SEPARATE.


IT SEEMS TO HAVE COMPLETELY SEPARATED INTO MOISTURE AND PROTEIN...

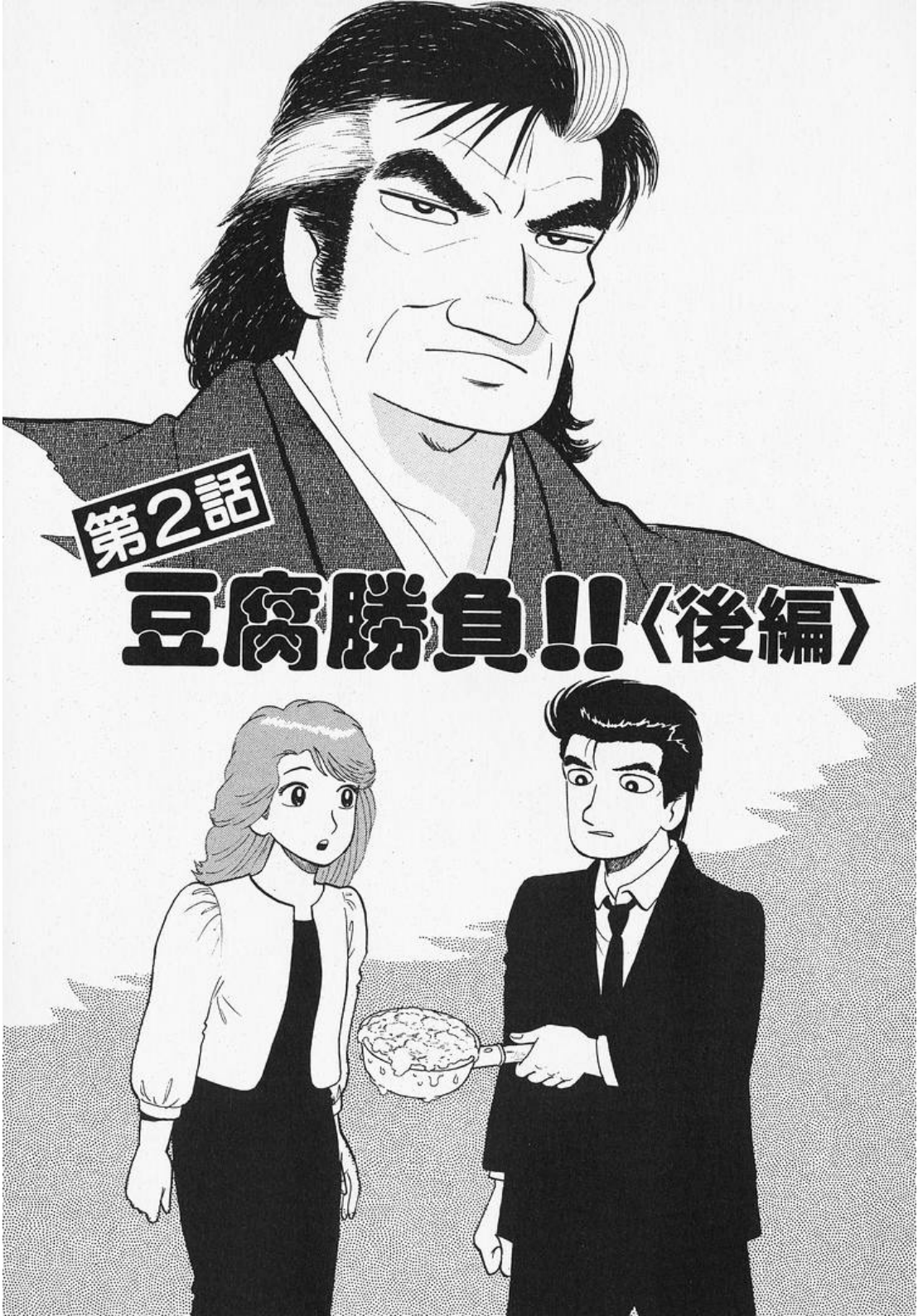
IT'S NOT READY YET...

22


WHAT DO YOU MEAN?

WHAAAT?!

NOT YET, THE TOFU ISN'T READY?!


第2話
豆腐勝負!!〈後編〉

HUH?
HERE, THIS.
W-WHAT ARE WE SUPPOSED TO DO WITH THIS?
2
JUST EAT THAT LUMP AS IT IS, GIVE IT A TRY.
YOU WANT US TO EAT HALF-FINISHED TOFU?

DELICIOUS!

あぁえ
うぉお
AND ON TOP OF THAT, THIS WOBBLY TEXTURE IS IRRESISTIBLE!
THE SWEET AROMA OF SOYBEANS IS RICH! THE UMAMI IS INTENSE!
ガチャ
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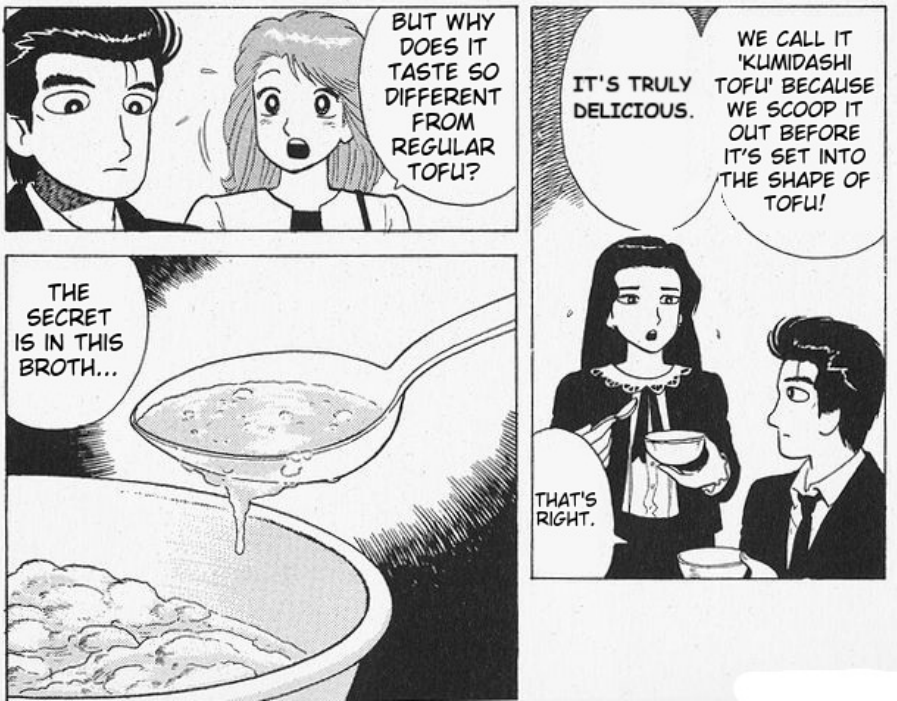
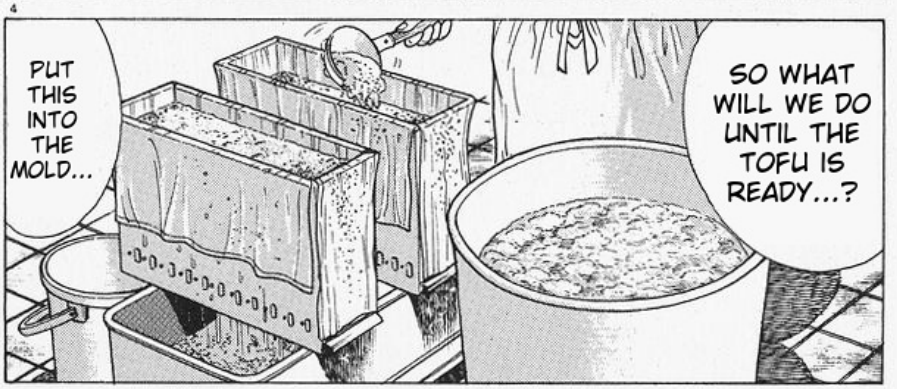
IT'S EVEN MORE DELICIOUS THAN THE FINISHED TOFU!!
IT'S SUPPOSED TO BE JUST THE BEGINNING STAGES OF TOFU, YET...

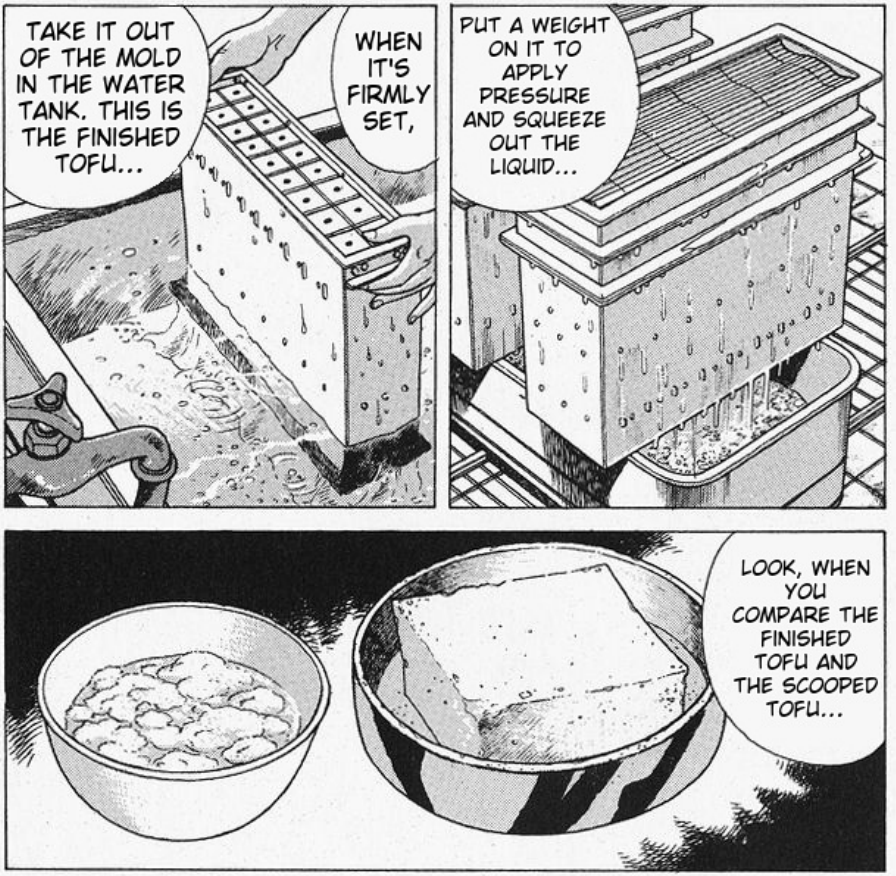

BUT WHY DOES IT TASTE SO DIFFERENT FROM REGULAR TOFU?
THE SECRET IS IN THIS BROTH...
IT'S TRULY DELICIOUS.
WE CALL IT 'KUMIDASHI TOFU' BECAUSE WE SCOOP IT OUT BEFORE IT'S SET INTO THE SHAPE OF TOFU!
THAT'S RIGHT.

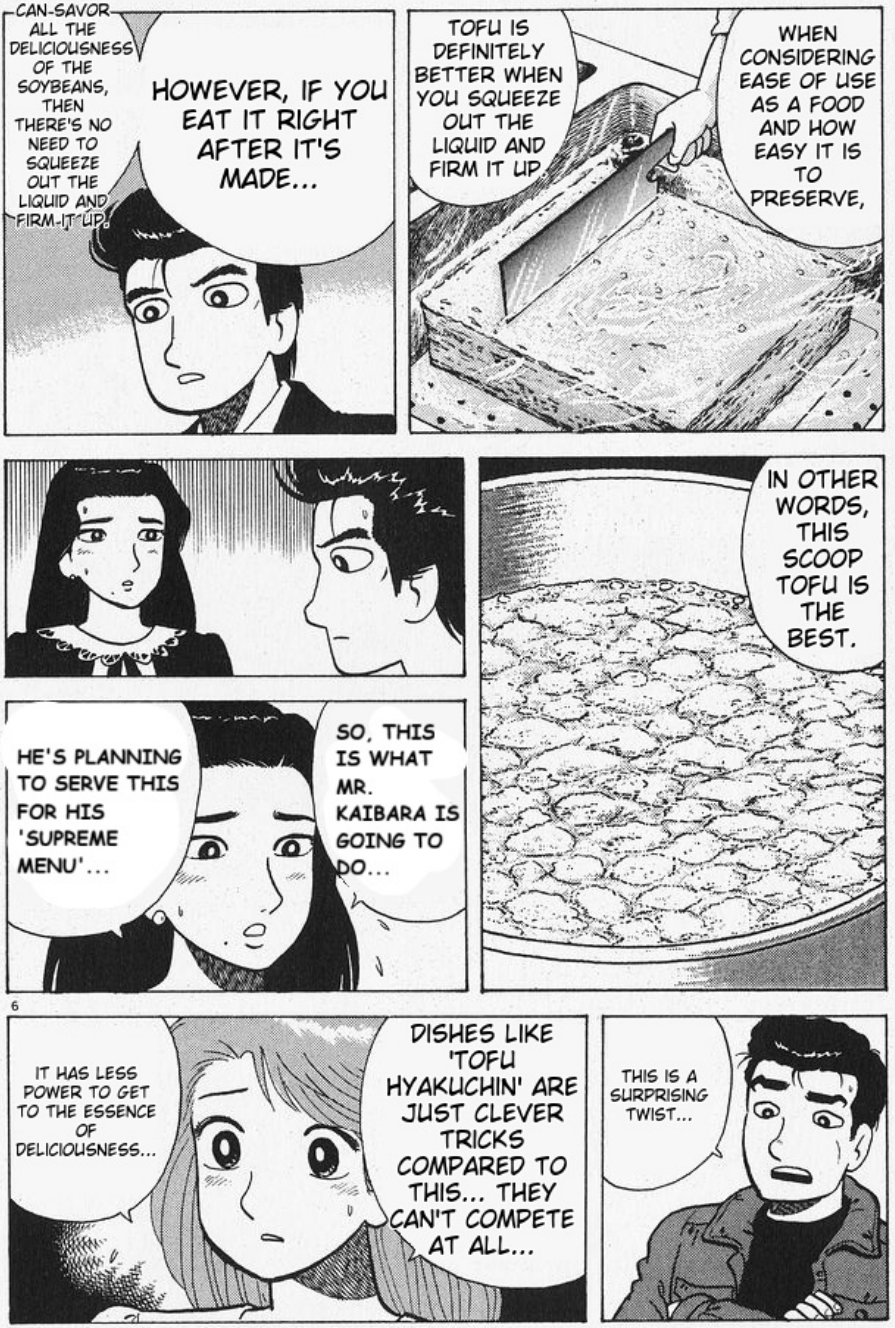
IT'S LIKE THE LEFTOVER BITS FROM MAKING TOFU, RIGHT?
TRY TASTING JUST THE BROTH.
OH REALLY? IN THIS BROTH?
TOFU IS MAINLY THE PROTEIN OF SOYBEANS SOLIDIFIED WITH NIGARI.
BUT YOU SEE, NIGARI DOESN'T CAPTURE ALL THE UMAMI OF THE SOYBEANS.
IT'S DELICIOUS!
OH MY!
IT'S BROTH FROM THE LEFTOVERS?!
SWEETNESS AND AROMA ARE BOTH HERE!

4

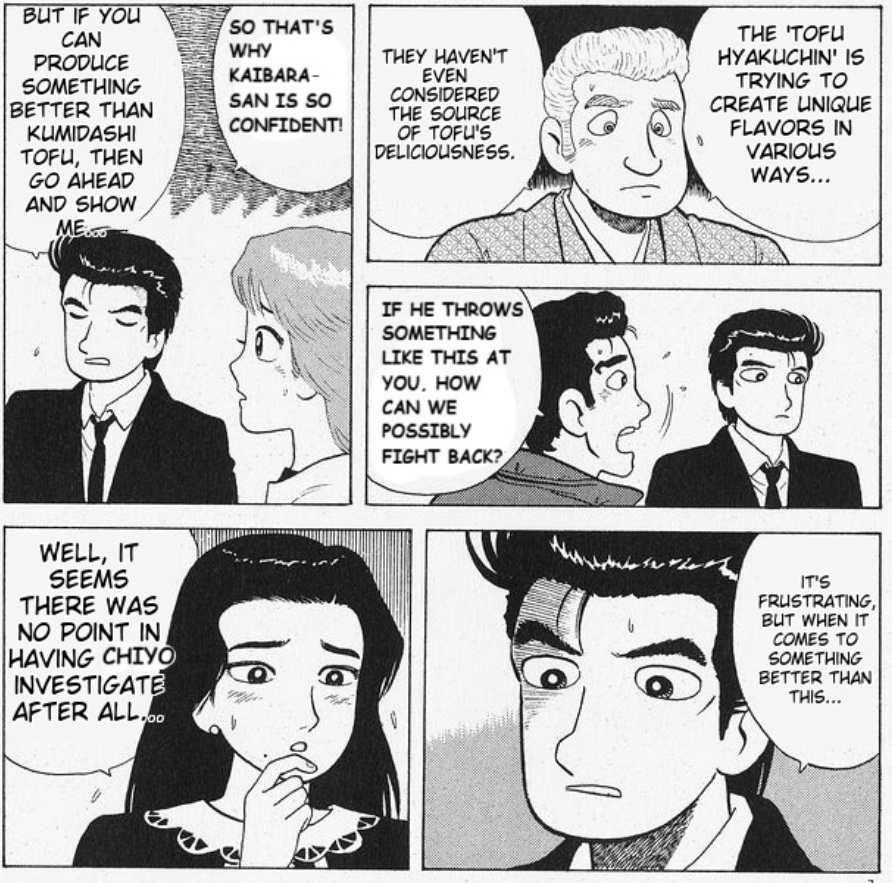

PUT THIS INTO THE MOLD...
SO WHAT WILL WE DO UNTIL THE TOFU IS READY...?

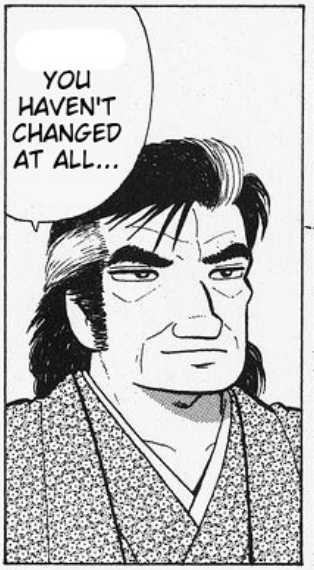
DELICIOUS!


TAKE IT OUT OF THE MOLD IN THE WATER TANK. THIS IS THE FINISHED TOFU...
WHEN IT'S FIRMLY SET,
PUT A WEIGHT ON IT TO APPLY PRESSURE AND SQUEEZE OUT THE LIQUID...
LOOK, WHEN YOU COMPARE THE FINISHED TOFU AND THE SCOOPED TOFU...
5
IT'S LOSING THE DELICIOUS COMPONENTS OF THE SOYBEANS!
THE FINISHED TOFU, COMPARED TO THE SCOOPED TOFU,
HAS ALMOST NO LIQUID LEFT IN IT!
I SEE!


AND YOU CAN-SAVOR ALL THE DELICIOUSNESS OF THE SOYBEANS, THEN THERE'S NO NEED TO SQUEEZE OUT THE LIQUID AND FIRM-IT UP!
HOWEVER, IF YOU EAT IT RIGHT AFTER IT'S MADE...
TOFU IS DEFINITELY BETTER WHEN YOU SQUEEZE OUT THE LIQUID AND FIRM IT UP.
WHEN CONSIDERING EASE OF USE AS A FOOD AND HOW EASY IT IS TO PRESERVE,
IN OTHER WORDS, THIS SCOOP TOFU IS THE BEST.
SO, THIS IS WHAT MR. KAIBARA IS GOING TO DO...
HE'S PLANNING TO SERVE THIS FOR HIS 'SUPREME MENU'...
6
DISHES LIKE 'TOFU HYAKUCHIN' ARE JUST CLEVER TRICKS COMPARED TO THIS... THEY CAN'T COMPETE AT ALL...
IT HAS LESS POWER TO GET TO THE ESSENCE OF DELICIOUSNESS...
THIS IS A SURPRISING TWIST...

DELICIOUS!


BUT IF YOU CAN PRODUCE SOMETHING BETTER THAN KUMIDASHI TOFU, THEN GO AHEAD AND SHOW ME...
SO THAT'S WHY KAIBARA-SAN IS SO CONFIDENT!
THEY HAVEN'T EVEN CONSIDERED THE SOURCE OF TOFU'S DELICIOUSNESS.
THE 'TOFU HYAKUCHIN' IS TRYING TO CREATE UNIQUE FLAVORS IN VARIOUS WAYS...
IF HE THROWS SOMETHING LIKE THIS AT YOU, HOW CAN WE POSSIBLY FIGHT BACK?
WELL, IT SEEMS THERE WAS NO POINT IN HAVING CHIYO INVESTIGATE AFTER ALL...
IT'S FRUSTRATING, BUT WHEN IT COMES TO SOMETHING BETTER THAN THIS...



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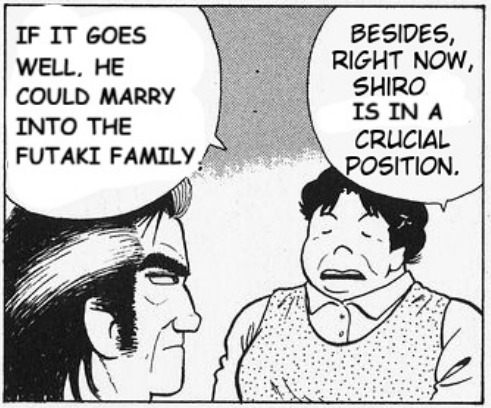
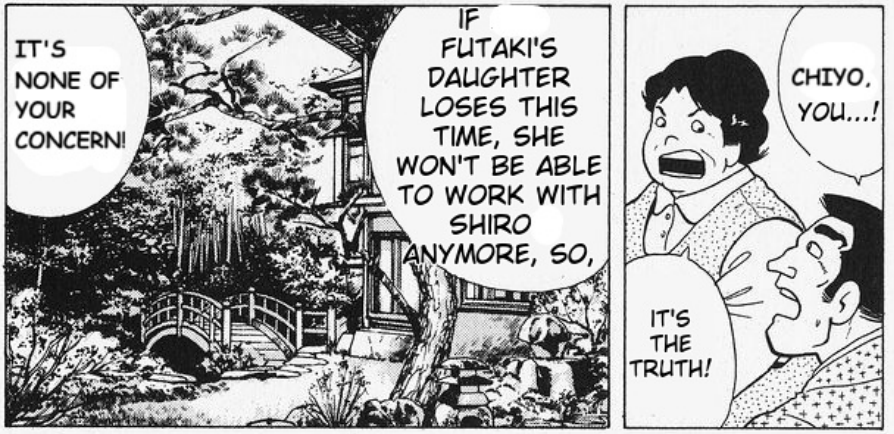
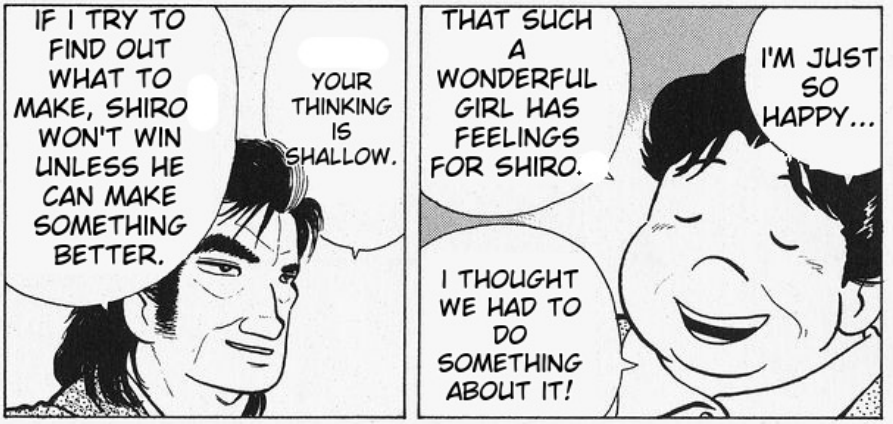


*TL NOTE: JUST A QUICK APOLOGY BECAUSE WHEN DOING THE LAST CHAPTER, I HAD FORGOTTEN THAT I'D CHOSEN "FUTAKI" OVER "FUTAGI" AS MARIKO'S FAMILY NAME. THE MACHINE GAVE BOTH AND, HAVING BEEN ILL, I'D FORGOTTEN WHICH ONE I'D ORIGINALLY SELECTED AND CHOSE INCORRECTLY FOR THE LAST CHAPTER. I WILL CORRECT THAT ERROR EVENTUALLY.


IT'S NONE OF YOUR CONCERN!
IF FUTAKI'S DAUGHTER LOSES THIS TIME, SHE WON'T BE ABLE TO WORK WITH SHIRO ANYMORE, SO,
CHIYO, YOU...!
IT'S THE TRUTH!


IF I TRY TO FIND OUT WHAT TO MAKE, SHIRO WON'T WIN UNLESS HE CAN MAKE SOMETHING BETTER.
YOUR THINKING IS SHALLOW.
THAT SUCH A WONDERFUL GIRL HAS FEELINGS FOR SHIRO.
I'M JUST SO HAPPY...
I THOUGHT WE HAD TO DO SOMETHING ABOUT IT!

9

WHA... WHAT ARE YOU THINKING, YOU FOOL!
WHA...?
SENSEI, CAN YOU TEACH ME A DISH THAT CAN BEAT THE TOFU?
THAT'S EXACTLY IT.

THAT'S NOT TRUE, SHIROU IS...!
THAT MAN HAS NO GRASP OF THE BASICS OF BEING HUMAN.
CHOU, EVEN IF YOU GO OUT OF YOUR WAY FOR SHIRO IT'S A FUTILE EFFORT.

THAT'S THE ANSWER.
...
TELL SHIRO THAT THE BEST TOFU IS STILL JUST TOFU.

10

IS THIS REALLY THE ANSWER?!
EH?!

TEACHER...

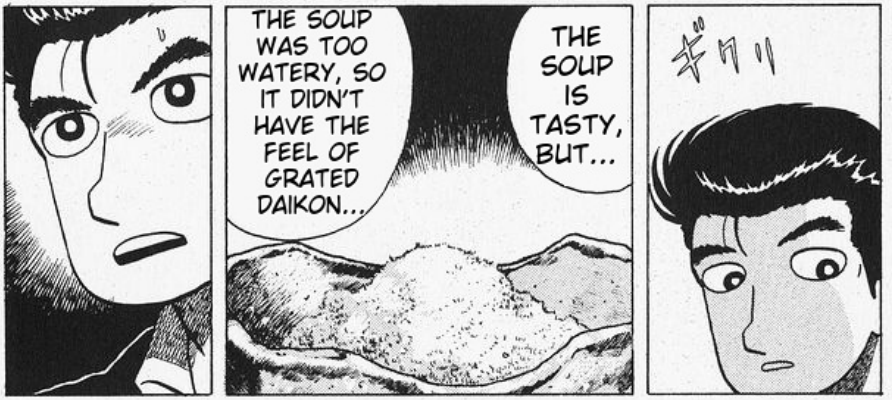
I DON'T KNOW EITHER.
WHAT DOES THAT EVEN MEAN?
THE BEST TOFU IS INDEED TOFU?
YAMAOKA-SAN...
IF YOU UNDERSTAND THE MEANING OF THAT PHRASE, YOU'LL BE ABLE TO CREATE A TOFU DISH THAT CAN BEAT SCOOP TOFU, THAT'S WHAT THE TEACHER SAYS...
11
YOU'RE JUST TRYING TO IRRITATE ME BY SAYING NONSENSE...!
HMPH... THAT'S RIDICULOUS! THAT PHRASE HAS NO MEANING AT ALL!

I DON'T THINK ANYTHING OF IT.
THE PERSON IS ALSO PASSIONATE ABOUT THEIR WORK, AND... WELL, ANOTHER THING... SO...
PLEASE FORGIVE MARIKO.
HUH?
WELL, IF YOU DON'T THINK ANYTHING OF THAT... THEN THAT WOULD BE A PROBLEM TOO...
AH, WELL, THAT...
GRANDFATHER!
12
QUIT THE NEWSPAPER AND COME WORK AT OUR BANK.
HOWEVER, YAMAOKA-KUN, IF WE LOSE THIS MATCH, THE TOZAI NEWSPAPER WILL LOSE FACE AS WELL.
I'M HUNGRY! I WANT TO EAT, BUT COULD YOU MAKE ME A SMALL BOWL OF GRATED DAIKON?
AND DON'T THROW AWAY THE 'HO' EITHER.

DELICIOUS!

IS THIS ALRIGHT?
I DON'T LIKE BANKS! I ENJOY SPENDING MONEY, BUT I REFUSE TO BE CONTROLLED BY IT.
HEY, HEY.
AH... THE JUICE FROM THE GRATED DAIKON IS DELICIOUS!
ズズー
OH, THIS IS IT.
シャク シャク
I LOVE THIS GRATED DAIKON RICE MORE THAN ANYTHING!
13
IF YOU LOVE GRATED DAIKON, WHY DON'T YOU POUR THE JUICE OVER YOUR RICE?
ワラ

THE TEXTURE OF THE DAIKON FIBERS ON THE TONGUE, AND THE DELICIOUSNESS OF THE JUICE SEEPING OUT FROM WITHIN, THAT'S WHAT GRATED DAIKON IS ALL ABOUT!
THE SOUP IS DELICIOUS ON ITS OWN, SO I DRINK IT INSTEAD OF THROWING IT AWAY, BUT IF IT'S CALLED GRATED DAIKON, IT SHOULDN'T BE TOO WATERY.


THE SOUP IS TASTY, BUT...
THE SOUP WAS TOO WATERY, SO IT DIDN'T HAVE THE FEEL OF GRATED DAIKON...
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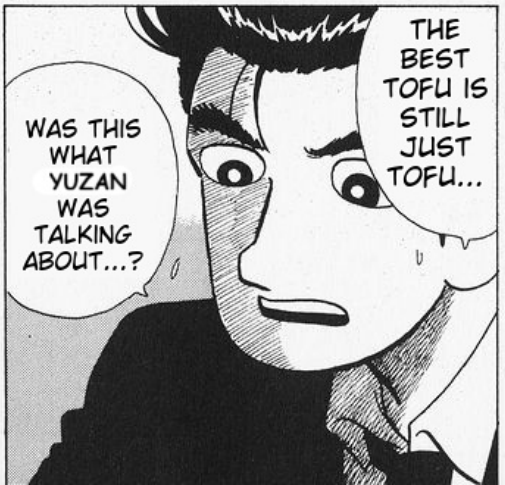
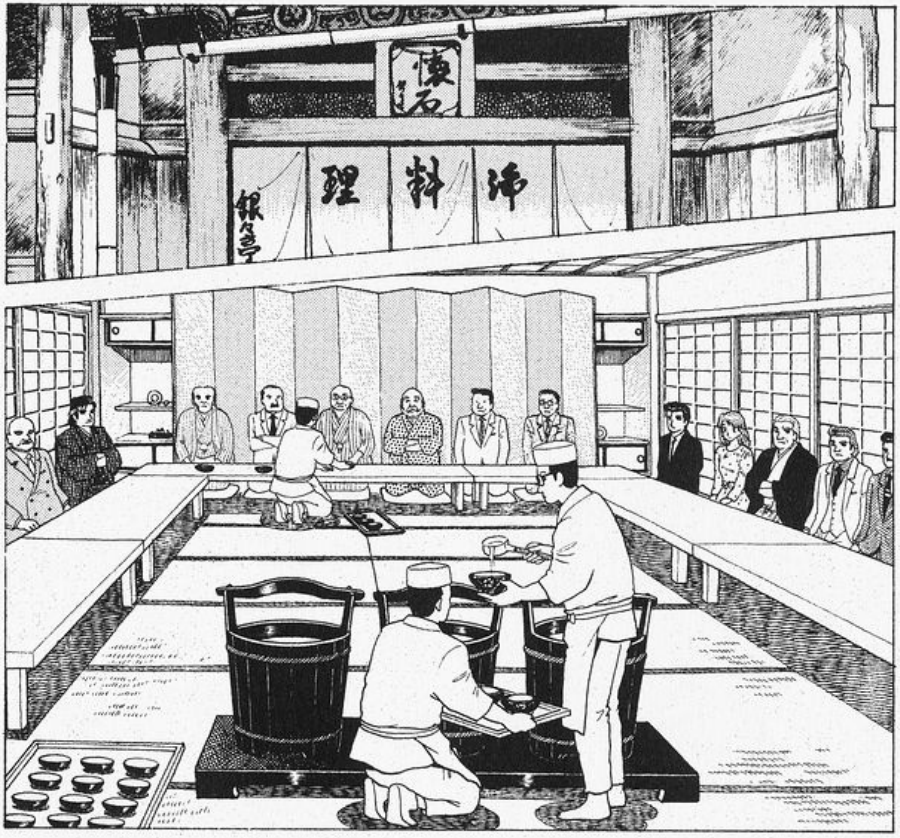
YOU REALLY DID IT...
DID YOU REALLY MAKE SOMETHING THAT CAN BEAT THE SCOOPED TOFU?!

14


THE BEST TOFU IS STILL JUST TOFU...
WAS THIS WHAT YUZAN WAS TALKING ABOUT...?

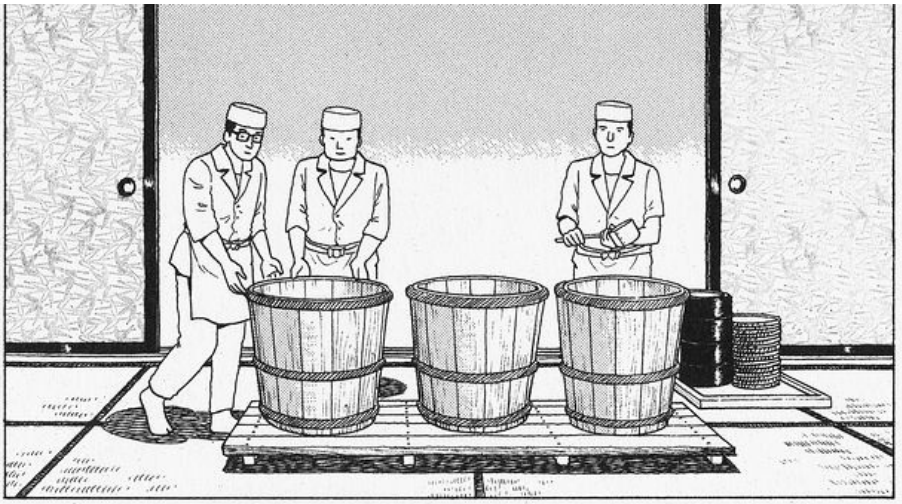
AH! THAT'S IT!!!!
YIPE!!!

DELICIOUS!

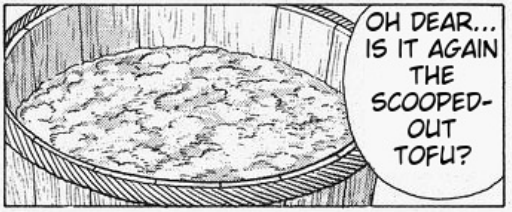


15

OH! THIS SWEETNESS!
THIS IS AMAZING!
IF WE SERVE SOME COMPLICATED DISH, WE'LL BE LAUGHED AT...
WHEW! I-I NEVER KNEW SOMETHING THIS DELICIOUS EXISTED...!
THEN NEXT, PLEASE GIVE ME THE TOFU DISH FROM THE 'ULTIMATE MENU.'
YAMAOKA-KUN IS...!
16



...HMM? WHAT ON EARTH IS THAT...?


OH DEAR... IS IT AGAIN THE SCOOPED-OUT TOFU?

DEAR LORD, WHY?!
THEY SERVED THE SAME THING!

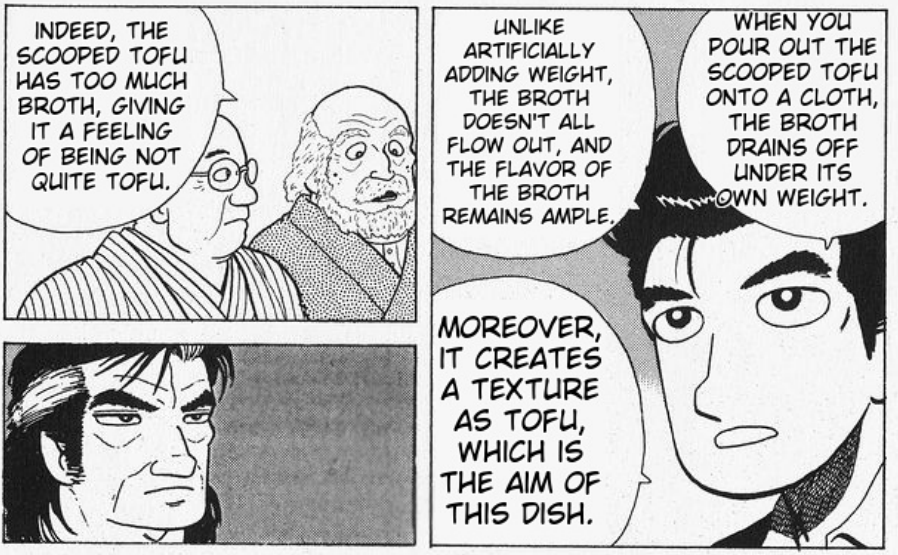
17

THE SAUCE IN THE SMALL BOWL IS MADE OF RAW SAKE, BONITO KELP BROTH, AND SANSHO MISO.
PLEASE ENJOY IT AFTER FIVE MINUTES.

A STRAINER... THERE'S A CLOTH LAID IN THE STRAINER...

ONLY THE CHUNK OF TOFU IS LEFT...
OH... THE MOISTURE FROM THE FRESHLY SCOOPED TOFU HAS BEEN WIPED AWAY WITH THE CLOTH.
IT'S SEVERAL LEVELS SOFTER AND FLUFFIER THAN SILKEN TOFU...
LET'S HAVE SOME.
ALRIGHT! FIVE MINUTES HAVE PASSED.
18
BUT THIS IS UNDOUBTEDLY TOFU!
FRESHLY SCOOPED TOFU FEELS LIKE A COMPLETELY DIFFERENT THING FROM REGULAR TOFU,
THE DELICIOUSNESS OF FRESHLY SCOOPED TOFU, AND THAT SATISFYING TEXTURE!
!

DELICIOUS!



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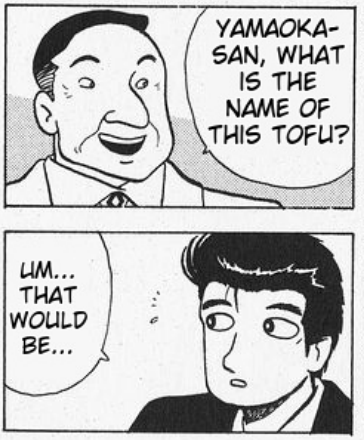
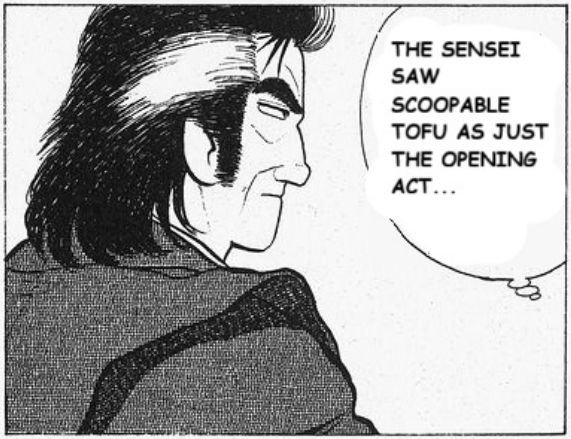


!
PRESSED TOFU... I SEE.

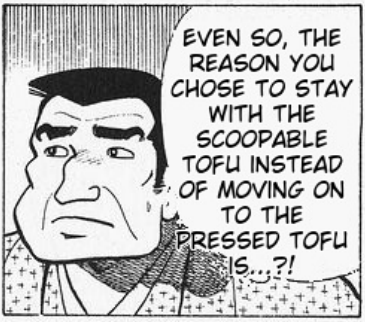
THIS IS PRESSED TOFU.
WHEN FRYING, IT'S TOO SOFT, SO WRAPPING IT IN MINO PAPER HELPS IT COOK WELL.

HMM?
KAIBARA, IF YOU KNEW IT WAS PRESSED TOFU, WHY DID YOU CHOOSE THIS ONE...?

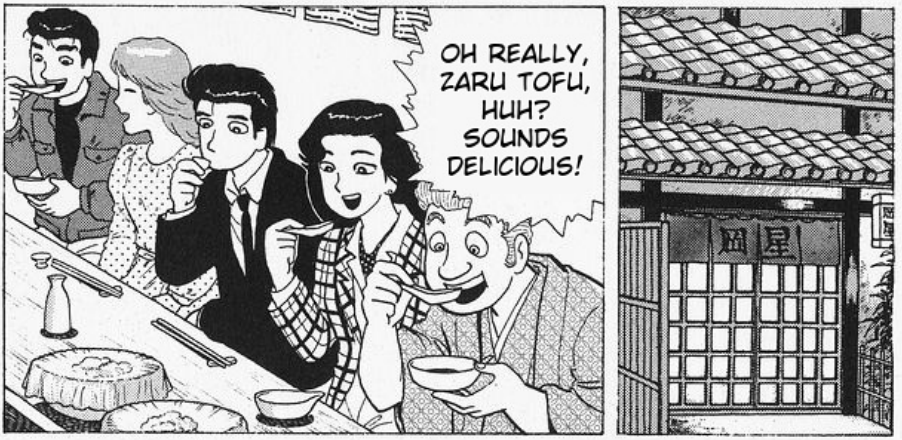

THE SENSEI SAW SCOOPABLE TOFU AS JUST THE OPENING ACT...

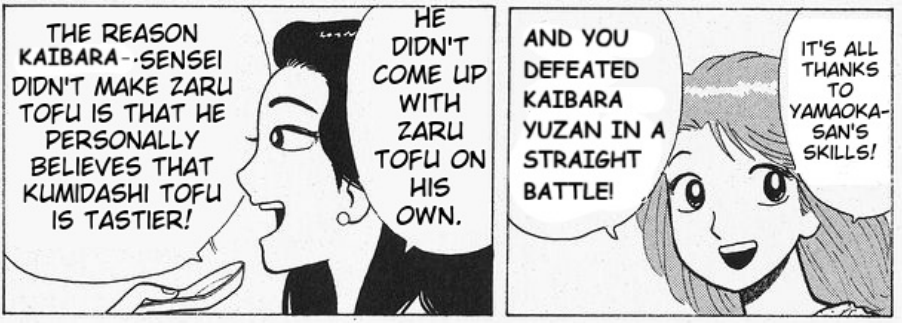
.....

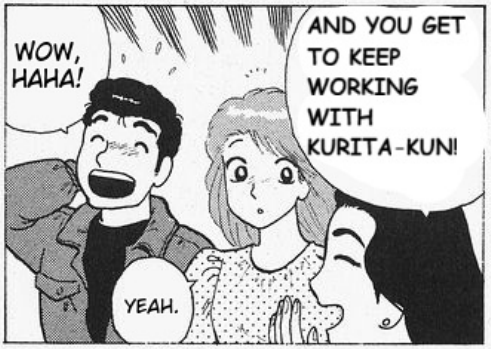
20

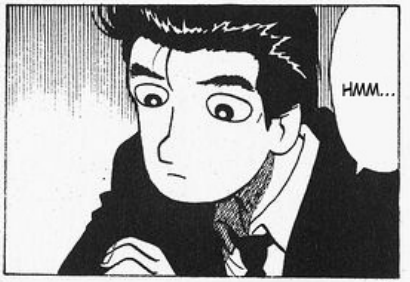

EVEN SO, THE REASON YOU CHOSE TO STAY WITH THE SCOOPABLE TOFU INSTEAD OF MOVING ON TO THE PRESSED TOFU IS...?!

DELICIOUS!









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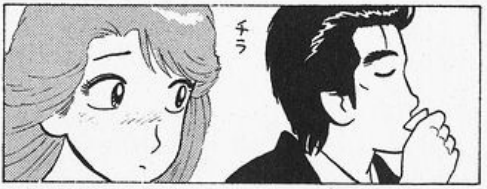
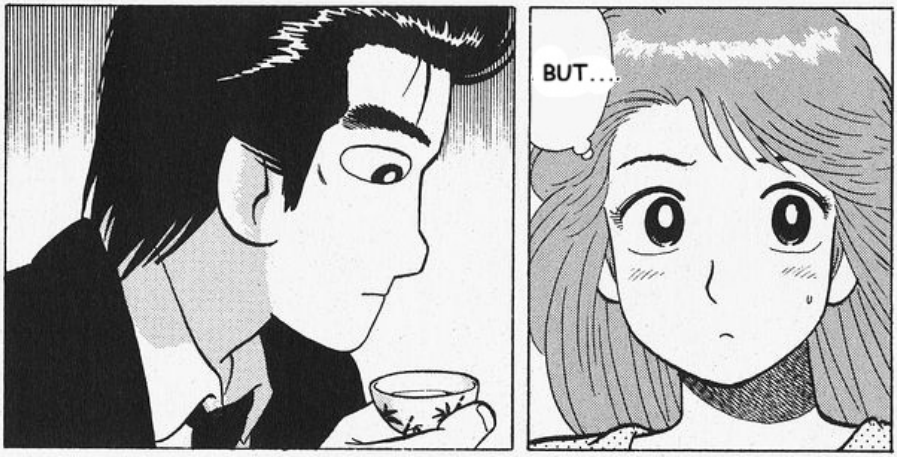
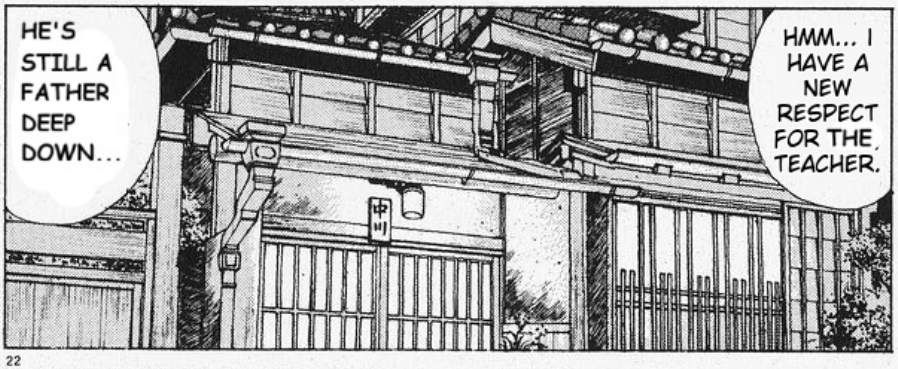



BUT....

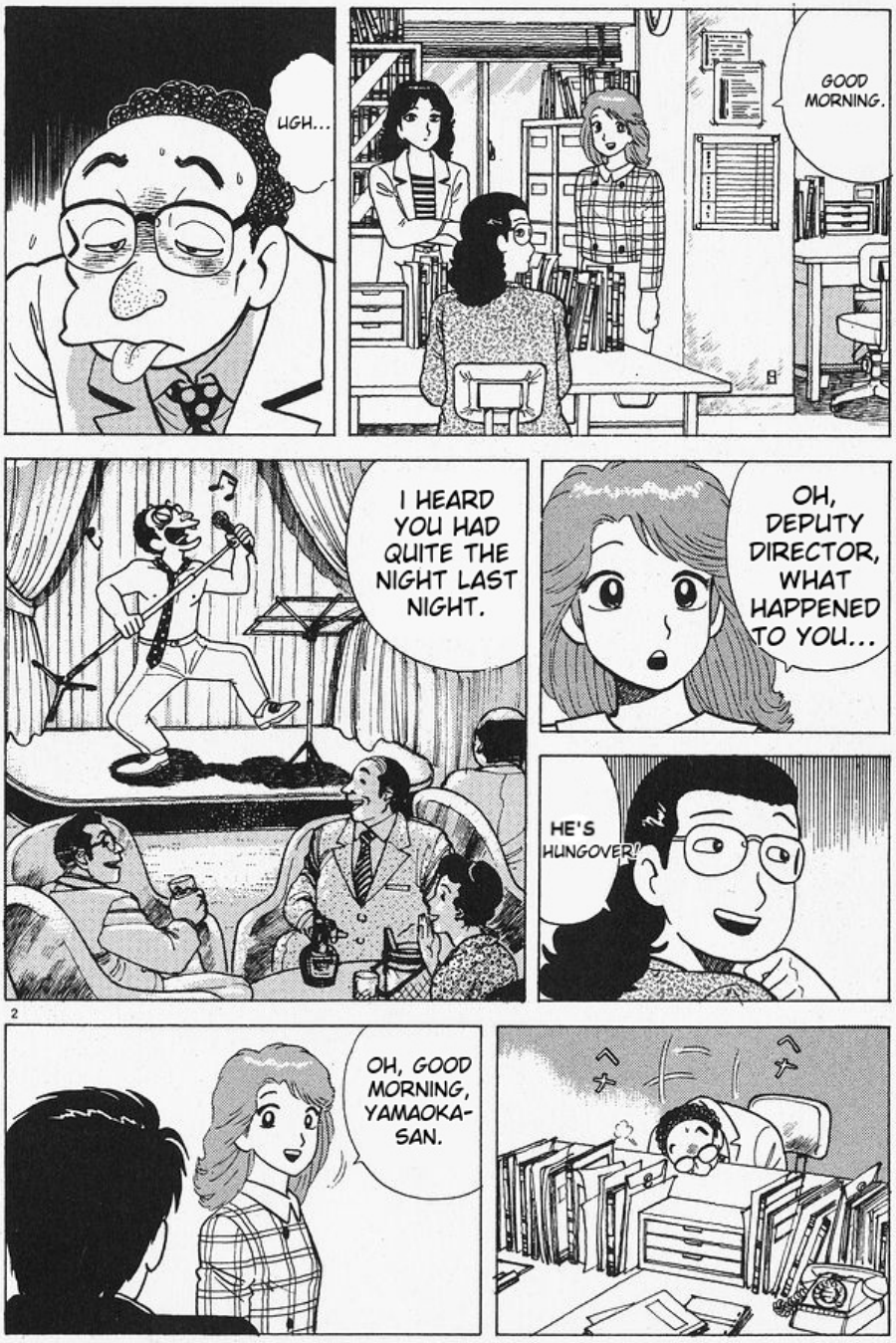

HE'S STILL A FATHER DEEP DOWN...
HMM... I HAVE A NEW RESPECT FOR THE TEACHER.

22

IT'S A PIECE OF HIS HEART NO ONE CAN UNDERSTAND!

IT'S SOMETHING EVEN DEEPER...
THAT'S NOT IT...

第3話
韓国食試合！〈1〉


UGH...
GOOD MORNING.
I HEARD YOU HAD QUITE THE NIGHT LAST NIGHT.
OH, DEPUTY DIRECTOR, WHAT HAPPENED TO YOU...
HE'S HUNGOVER!
2
OH, GOOD MORNING, YAMAOKA-SAN.

COOKING MASTER BOY 22

GOOD MORNING!
HEY, EVERYONE IS HERE.
EVERYONE, LET ME INTRODUCE YOU.
THANK YOU VERY MUCH.
OH, YOUR JAPANESE IS VERY GOOD.
THEY SAID THEY WANT TO INVESTIGATE THE CURRENT STATE OF THE JAPANESE MEDIA, SO OUR COMPANY DECIDED TO COOPERATE. I APPRECIATE YOUR HELP.
THIS IS MR. SHIMA FROM KOREA'S DAEHAN TELEVISION.
4
I WANT TO DELVE INTO THE MENTAL STRUCTURE OF JAPANESE NEWSPAPER REPORTERS, SO I'D LIKE TO ASK YOU VARIOUS QUESTIONS.
I'D LIKE TO OBSERVE YOUR WORK...
I'VE BEEN AT THE TOKYO BRANCH OF KOREA'S DAEHAN TELEVISION FOR THREE YEARS.
WHAT KIND OF ASSISTANCE CAN THE CULTURAL DEPARTMENT PROVIDE?

ぐてぇ〜〜っ
ガラ
OH...
WHAT'S WRONG, TOMII-KUN?
OH... UGH...
HYAH... YAMAOKA!
YAMAOKA-KUN!
HOWEVER, IN MY CASE, THE HANGOVER WAS A RESULT OF ENTERTAINING WRITERS AND CRITICS AS PART OF MY DUTIES,
NYA HAHA HA... I APOLOGIZE FOR MY APPEARANCE...
YOU COULD SAY IT WAS WORK RELATED.
MR. YAMAOKA HAS A HANGOVER, AND SO DOES THE DEPUTY DIRECTOR.
WELL, IT LOOKS LIKE WE HAVE TO BE HONEST ABOUT THINGS...
5
A HANGOVER?!

*TL NOTE: "CHIGAE" CAN ALSO BE SPELLED "JJIGAE". EITHER IS CORRECT.

I WANT CHIGAE! GET ME CHIGAE!!!
GET UP, YOU LAZY BUM!
YIKES.
タタ——ッ
SNORT...
YAMAOKA, DO YOU HEAR ME?!
YOU CAN START BY GOING TO KOREA AND GETTING ME SOME CHIGAE!!!
DID YOU SAY YOU WERE GOING TO SOUTHEAST ASIA ON THE 'WORLD FLAVOR TOUR'?
7
HMM... KOREA, HUH...

THE FIRST FOREIGN FEATURE OF 'WORLD FLAVOR TOUR' BEING SOUTH KOREA IS BORING.
BUT YOU KNOW...
OH, WHY IS THAT?
OH, SOUTH KOREA, HUH...
I THINK EVEN JUST THAT STEW WOULD BE INTERESTING.
WE'VE SEEN TONS OF PHOTOS OF KOREAN CUISINE IN MAGAZINE SPECIALS AND BOOKS.
AS A PHOTOGRAPHER, I AGREE WITH YOU, FUTAKI-SAN.
BUT ABOUT THE COOKING...
SINCE THE KOREAN BOOM DURING THE SEOUL OLYMPICS, IT FEELS LIKE WE'VE EXHAUSTED THAT TOPIC, RIGHT?
8
IT'S MORE IMPACTFUL TO CHOOSE A COUNTRY THAT'S LESS FAMILIAR TO JAPANESE READERS.
INSTEAD, HOW ABOUT THAILAND, MALAYSIA, OR VIETNAM...?
!?
UGH...

WHAT DO YOU THINK, YAMAOKA-SAN?
I FEEL LIKE THERE'S SOMETHING DEEPER GOING ON, BUT...
WELL... I THINK MY KNOWLEDGE ABOUT KOREA AS A JAPANESE PERSON IS STILL QUITE SHALLOW.
HEY, HEY, AREN'T WE TALKING ABOUT WORK RIGHT NOW?
HUH?
I WANT TO HEAL MY STOMACH THAT WAS WRECKED BY THE HANGOVER...
9
WHAT'S THIS... I DIDN'T REALIZE MY HANGOVER WAS SO OBVIOUS.
FOR A HANGOVER, YOU SHOULD HAVE SOME CHIGAE.
I HAVE SOMETHING TO SAY TO CHIKIJO.
キィ
WELL, THAT EXPLAINS WHY CHIKIJO-SAN WASN'T FEELING WELL.
WELL, I WAS JUST TALKING TO AN OLD FRIEND...

FEEL FREE TO TRY IT IF YOU WANT.
I'VE ALREADY TALKED TO MR. SHIMA EARLIER.
HE'S PREPARING THE CHIGAE AND WAITING.
WE'D LOVE TO AS WELL...
IS IT GOOD FOR A HANGOVER?
ガタ
YOU'RE QUICK WHEN IT COMES TO FOOD!
WOW, WHEN DID THAT HAPPEN!
10
I'VE BEEN WAITING FOREVER!
YOU'RE LATE!
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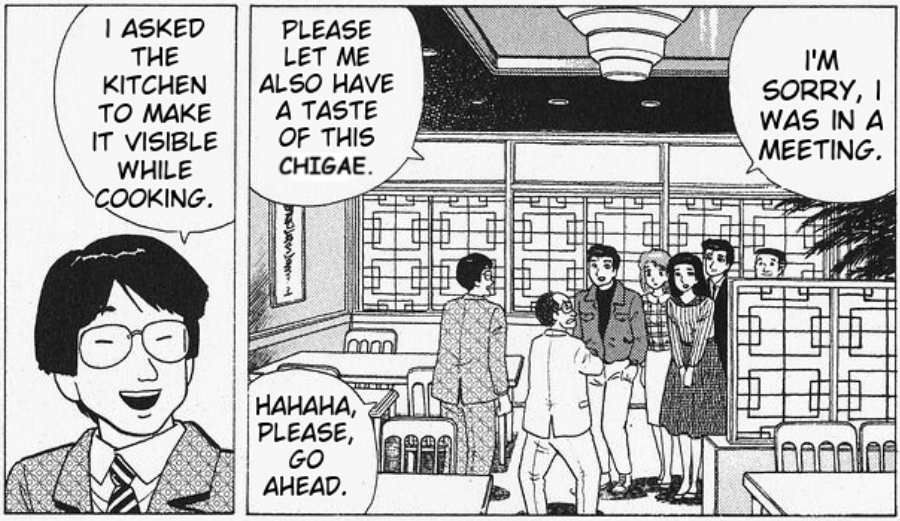
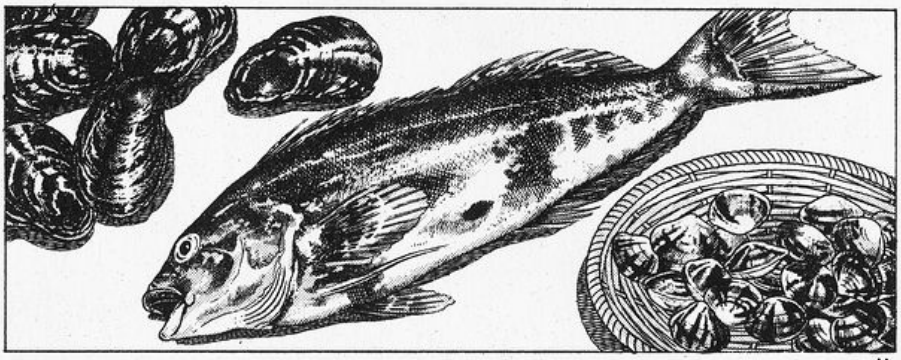
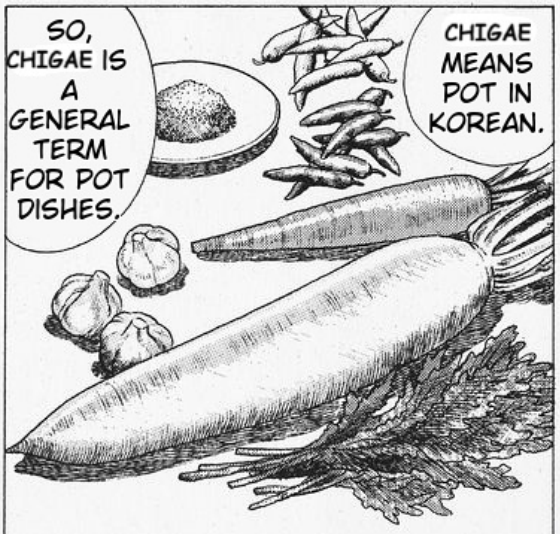
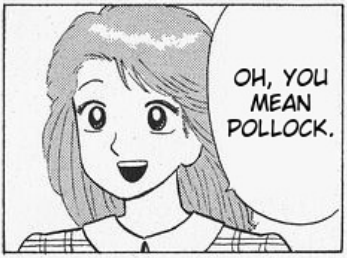
COOKING MASTER BOY 22





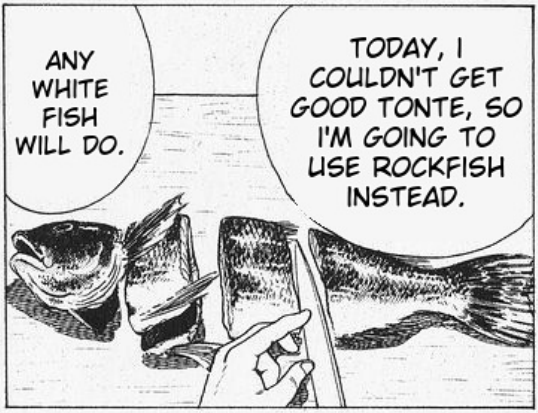



OH, YOU MEAN POLLOCK.

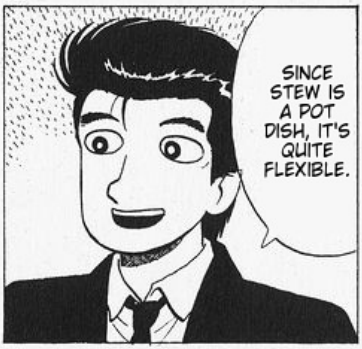
TONTE IS A FISH FROM WHICH ROE IS HARVESTED.
THERE IS A FISH STEW CALLED TONTE THAT IS OFTEN MADE IN KOREA.

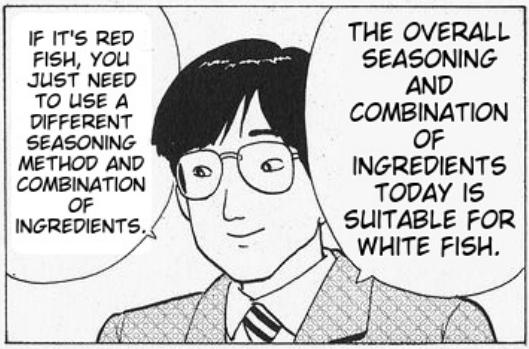
REALLY... SO THE EGGS WILL BE MADE INTO SPICY COD ROE AND THE FLESH WILL BE USED FOR THE STEW?

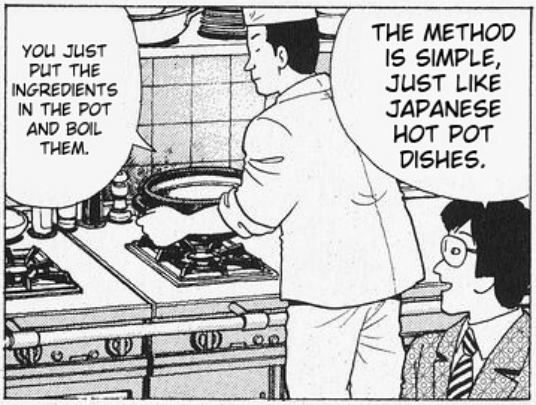
NO, THAT'S NOT IT.
OH, CAN'T YOU MAKE A STEW UNLESS IT'S WHITE FISH?

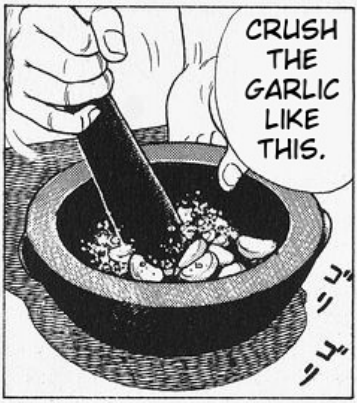

ANY WHITE FISH WILL DO.
TODAY, I COULDN'T GET GOOD TONTE, SO I'M GOING TO USE ROCKFISH INSTEAD.

12


SINCE STEW IS A POT DISH, IT'S QUITE FLEXIBLE.


IF IT'S RED FISH, YOU JUST NEED TO USE A DIFFERENT SEASONING METHOD AND COMBINATION OF INGREDIENTS.
THE OVERALL SEASONING AND COMBINATION OF INGREDIENTS TODAY IS SUITABLE FOR WHITE FISH.


YOU JUST PUT THE INGREDIENTS IN THE POT AND BOIL THEM.
THE METHOD IS SIMPLE, JUST LIKE JAPANESE HOT POT DISHES.


CRUSH THE GARLIC LIKE THIS.
ゴリゴリ

JUST ONE TRICK? THAT'S UNFAIR! WHAT ABOUT THE REST OF THE TRICKS?

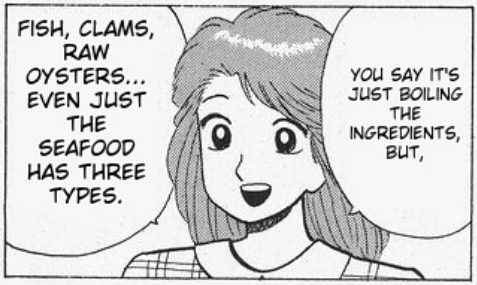
WELL, LET ME TEACH YOU JUST ONE TRICK.

OH? I THOUGHT IT WOULD BE MORE COMPLICATED SINCE IT'S SAID TO BE A HANGOVER CURE...

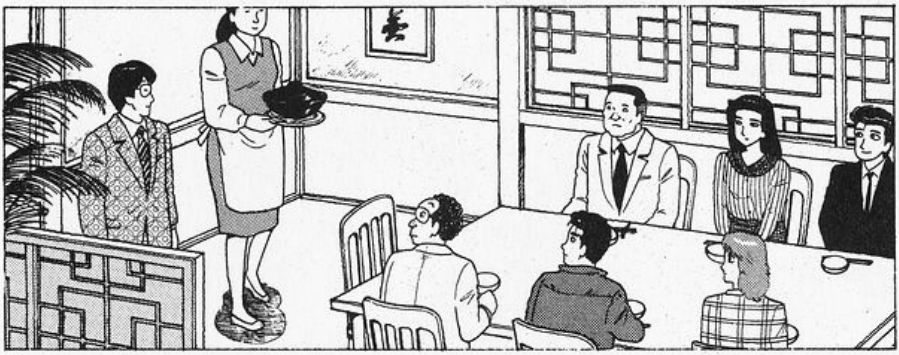
13

WOW...
THE TRICK IS TO START WITH THE RADISH.

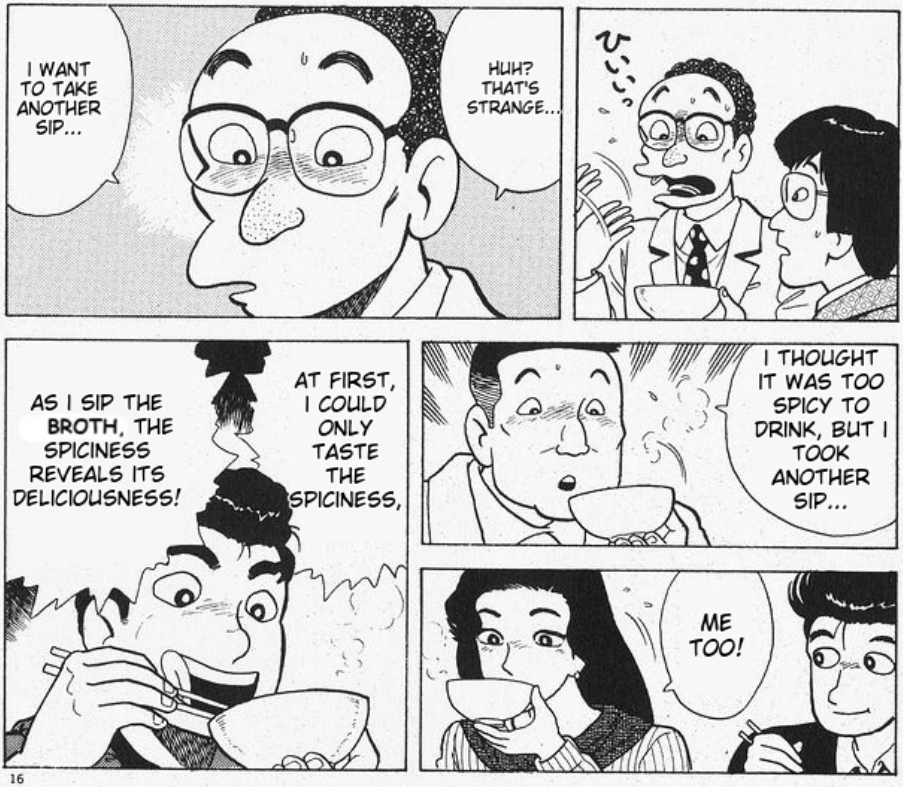
PUT WATER IN THE POT AND FIRST BOIL THE RADISH.
WHEN THE WATER IN THE POT BOILS, FIRST ADD THE FISH, THEN ADD ALL THE OTHER INGREDIENTS.

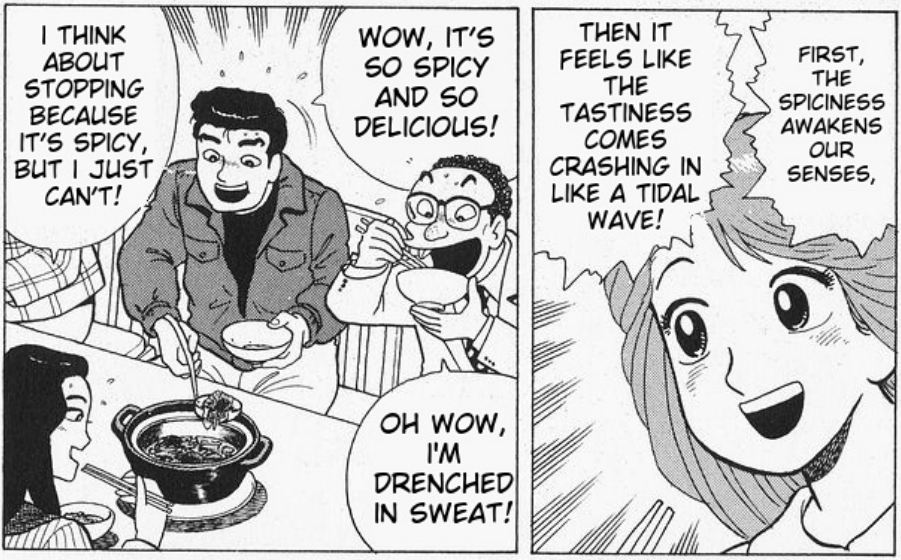

FISH, CLAMS, RAW OYSTERS... EVEN JUST THE SEAFOOD HAS THREE TYPES.
YOU SAY IT'S JUST BOILING THE INGREDIENTS, BUT,

STIR IN THE CHILI MISO AND COVER IT.
ジャ ジャ ジャ
YOU'RE ADDING FRESH RED AND GREEN CHILI PEPPERS, AND EVEN POWDERED ONES... SOUNDS SPICY!
AND THEN PLENTY OF GARLIC...

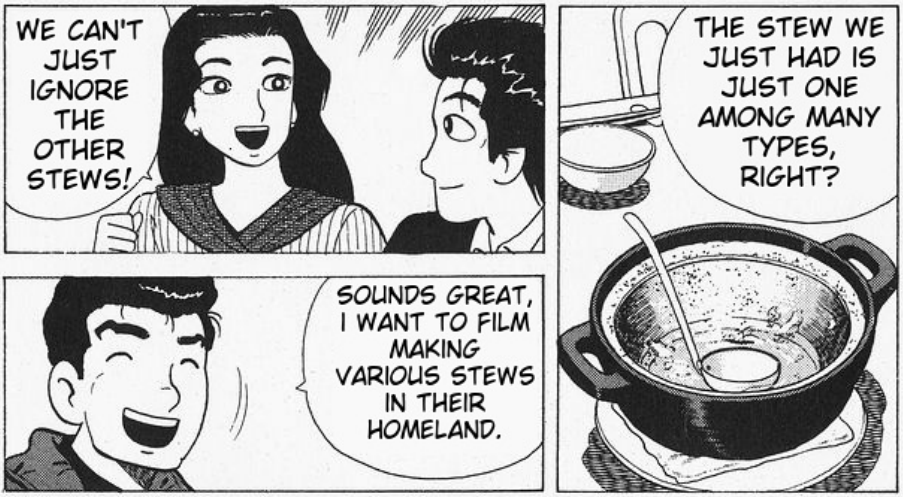


HAHAHA, PLEASE GIVE IT A TRY.
IS THIS REALLY GOOD FOR A STOMACH WEAKENED BY A HANGOVER? IT FEELS LIKE IT MIGHT BURST...
WHOA, IT'S BRIGHT RED!
THE APPEARANCE AND THE AROMA ARE INTENSE.
カー
ズｳ
15
THIS IS A FLAVOR I'VE NEVER EXPERIENCED BEFORE!
WOW!
WHOA! THIS IS TOUGH!
OUCH, THAT'S SPICY!
HOW IS IT? DOES IT NOT SUIT YOUR TASTE...?


I WANT TO TAKE ANOTHER SIP...
HUH? THAT'S STRANGE...
ひぐっ
AS I SIP THE BROTH, THE SPICINESS REVEALS ITS DELICIOUSNESS!
AT FIRST, I COULD ONLY TASTE THE SPICINESS,
I THOUGHT IT WAS TOO SPICY TO DRINK, BUT I TOOK ANOTHER SIP...
ME TOO!
16


I THINK ABOUT STOPPING BECAUSE IT'S SPICY, BUT I JUST CAN'T!
WOW, IT'S SO SPICY AND SO DELICIOUS!
OH WOW, I'M DRENCHED IN SWEAT!
THEN IT FEELS LIKE THE TASTINESS COMES CRASHING IN LIKE A TIDAL WAVE!
FIRST, THE SPICINESS AWAKENS OUR SENSES,

THAT'S TRUE! MY STOMACH FEELS REFRESHED!
MY STOMACH, WHICH FELT HEAVY AS LEAD AND HALF-DEAD, HAS STARTED TO MOVE!
YAY!
IT FELT LIKE MY WHOLE BODY WAS BEING SQUEEZED, BUT NOW I FEEL CLEAR-HEADED!
WOW, THIS REALLY WORKS!
NO, I'M EMBARRASSED...
SO, TOGETHER?
WAIT, EVEN THE EDITOR-IN-CHIEF HAD A HANGOVER?!
17
SO... WHAT ARE WE GOING TO DO? THE FIRST OVERSEAS COVERAGE?
はははっ
W-W-WAIT, LET'S KEEP THIS A SECRET FROM KOREA...
DON'T TELL THEM!
JAPANESE NEWSPAPERS ARE REALLY SOMETHING ELSE.

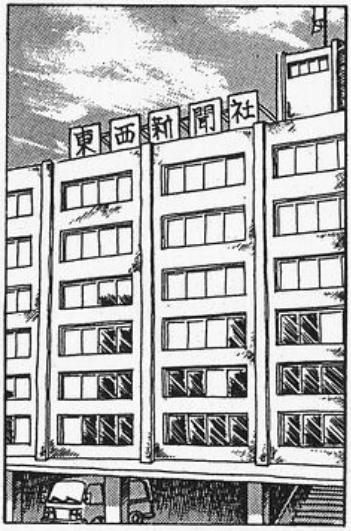

WE CAN'T JUST IGNORE THE OTHER STEWS!
THE STEW WE JUST HAD IS JUST ONE AMONG MANY TYPES, RIGHT?
SOUNDS GREAT, I WANT TO FILM MAKING VARIOUS STEWS IN THEIR HOMELAND.

THAT'S DANGEROUS.
AM I GOING TO DIE FROM TOO MUCH JOY?
IF YOU'RE HAPPY WITH JUST ONE STEW, IT'LL BE TOUGH WHEN YOU GO TO KOREA.
IN KOREA, THERE ARE NOT ONLY STEWS BUT ALSO VARIOUS TYPES OF CHIM, YAK-SIK, AND DIFFERENT KINDS OF JEON.

18

ALRIGHT, KOREA IT IS!
WHO'S GOING?
はははっ
ALRIGHT, YAMAOKA, I'LL GO IN YOUR PLACE. I'M SUCH A CONSIDERATE BOSS...

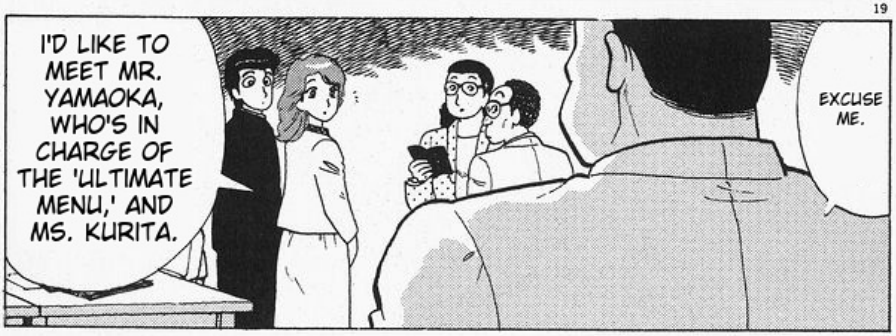
I CAN'T BELIEVE YAMAOKA GOT ONE.
TCH
OH, SO THIS IS A KOREAN VISA.


東西科開社

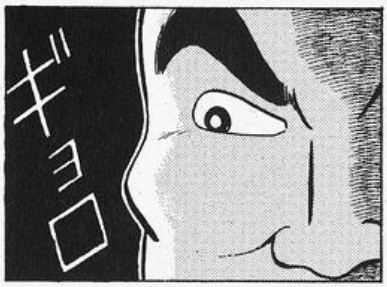
DIDN'T THE KOREAN EMBASSY INVESTIGATE YAMAOKA'S PAST?

WHAT THE HELL?!

19


I'D LIKE TO MEET MR. YAMAOKA, WHO'S IN CHARGE OF THE 'ULTIMATE MENU,' AND MS. KURITA.
EXCUSE ME.

IS THERE SOMETHING WE CAN DO...?
HUH?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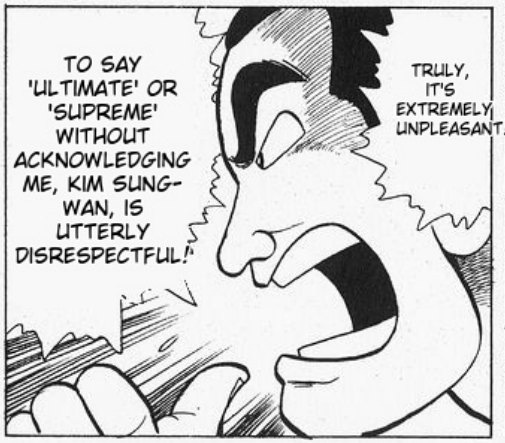
I AM HERE IN JAPAN HONING MY SKILLS IN COOKING TO FURTHER PERFECT THE WORLD'S BEST KOREAN CUISINE.
...TRAINING AS A WARRIOR...
MY NAME IS KIM SUNG-WAN.

20


TO SAY 'ULTIMATE' OR 'SUPREME' WITHOUT ACKNOWLEDGING ME, KIM SUNG-WAN, IS UTTERLY DISRESPECTFUL!
TRULY, IT'S EXTREMELY UNPLEASANT!

HOWEVER... RECENTLY IN JAPAN, THERE ARE THOSE WHO ARE FIGHTING OVER WHO HAS THE 'ULTIMATE MENU' OR THE 'SUPREME MENU'...

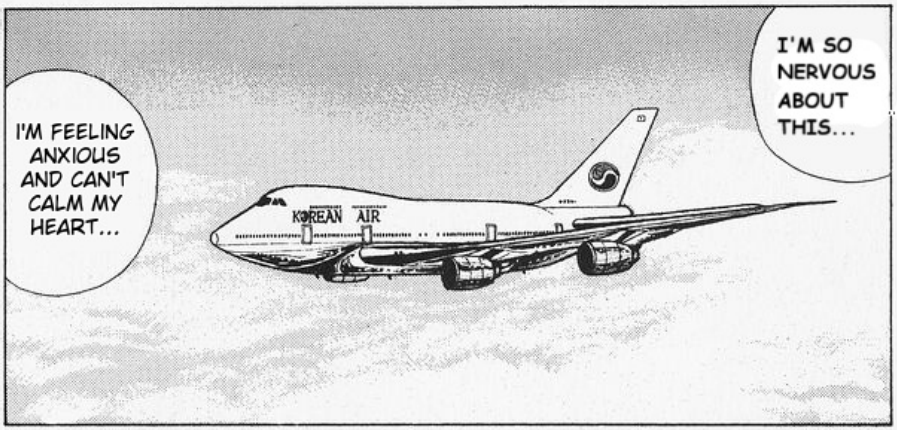
NO EXCUSES!
UH, WELL...
IT IS A SHOWDOWN BETWEEN JAPAN'S 'ULTIMATE MENU' AND KOREA'S 'ULTIMATE MENU'!
THIS IS TRULY A DIVINE OPPORTUNITY; I WISH TO CHALLENGE YOU.
AT SUCH A TIME, I HEARD FROM MR. SHIMA OF KOREA TV THAT YOU ARE GOING TO KOREA TO COVER CULINARY TOPICS.
WHAT! A JAPAN-KOREA SHOWDOWN OF THE 'ULTIMATE MENU'?!
CH... CHALLENGE?

21

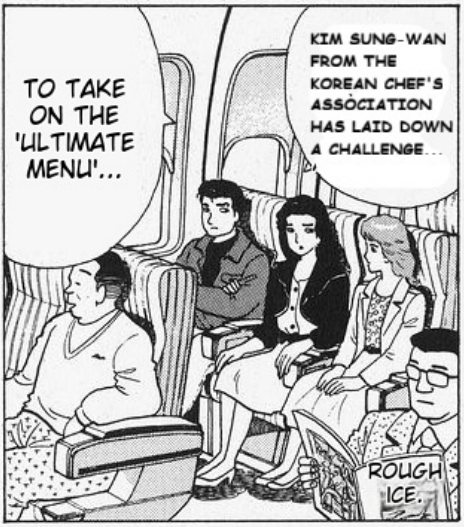
HOW SELFISH...!
FROM THE MOMENT YOU SET FOOT IN KOREA, YOU HAVE BEEN UNDER OUR WATCH, AND WE HAVE DECIDED NOT TO LET YOU LEAVE KOREA WITHOUT FACING US.
I HAVE ALREADY CONTACTED THE KOREAN CULINARY ASSOCIATION AND MADE ARRANGEMENTS.

YOU CAN NO LONGER ESCAPE.
THEN, LET'S MEET IN SEOUL.
KIM SUNG-WAN IS A POWERFUL FIGURE IN KOREAN COOKING?
SO IS IT TRUE?!
WELL THEN, IS THE KOREAN CULINARY WORLD SERIOUSLY TRYING TO CONFRONT US...?!
WHAT WAS WRONG WITH THAT GUY?
WHO THE HELL WAS THAT?
ACTUALLY,oooo
SHIMA-SAN? IT'S YAMAOKA.
22

第3話
韓国食試合！〈2〉


I'M FEELING ANXIOUS AND CAN'T CALM MY HEART...
KOREAN AIR
I'M SO NERVOUS ABOUT THIS...

HE SAID THAT HE WOULDN'T LET US LEAVE SOUTH KOREA UNLESS WE FACED HIM...


TO TAKE ON THE 'ULTIMATE MENU'...
KIM SUNG-WAN FROM THE KOREAN CHEF'S ASSOCIATION HAS LAID DOWN A CHALLENGE...
ROUGH ICE.

THIS COULD RUIN BOTH THE ULTIMATE MENU AND THE WORLD FLAVOR TOUR...

2

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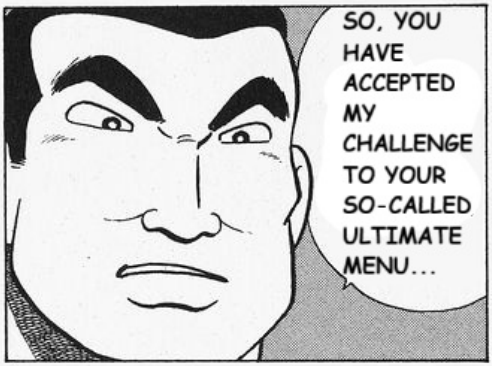
...EVEN THOUGH WE'RE SO WORRIED, YAMAOKA-SAN IS...

GOURMET 22

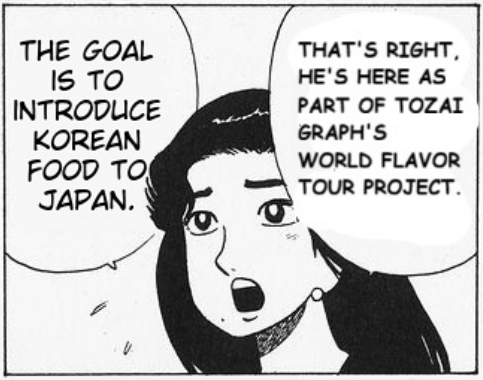
MY, MY... WHAT A GREAT PERSON MR. YAMAOKA IS...
SO CAREFREE...
WE WILL NOW BE LANDING IN SEOUL... PLEASE REMAIN SEATED UNTIL...
NOT AT ALL, IT'S A THANK YOU FOR TAKING CARE OF ME IN TOKYO.
WE'RE SO SORRY TO BOTHER YOU, SHIMA-SAN...
HEY! WELCOME!
3
WITH YAMAOKA, IT'S LIKE BEING ON A SINKING BOAT!
ははは
SHUT UP!
WITH MR. SHIMA GUIDING US, IT'LL BE LIKE BEING ON A LUXURY CRUISE!

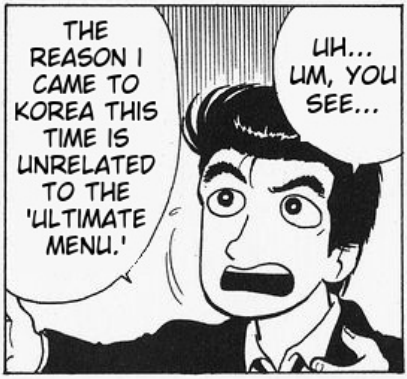
IT'S MR. KIM SUNG-WAN...
IS... IS THIS PERSON FROM THE KOREAN CULINARY ASSOCIATION?


SO, YOU HAVE ACCEPTED MY CHALLENGE TO YOUR SO-CALLED ULTIMATE MENU...

WELCOME TO SEOUL.
DON'T SNEAK UP ON PEOPLE LIKE THAT!

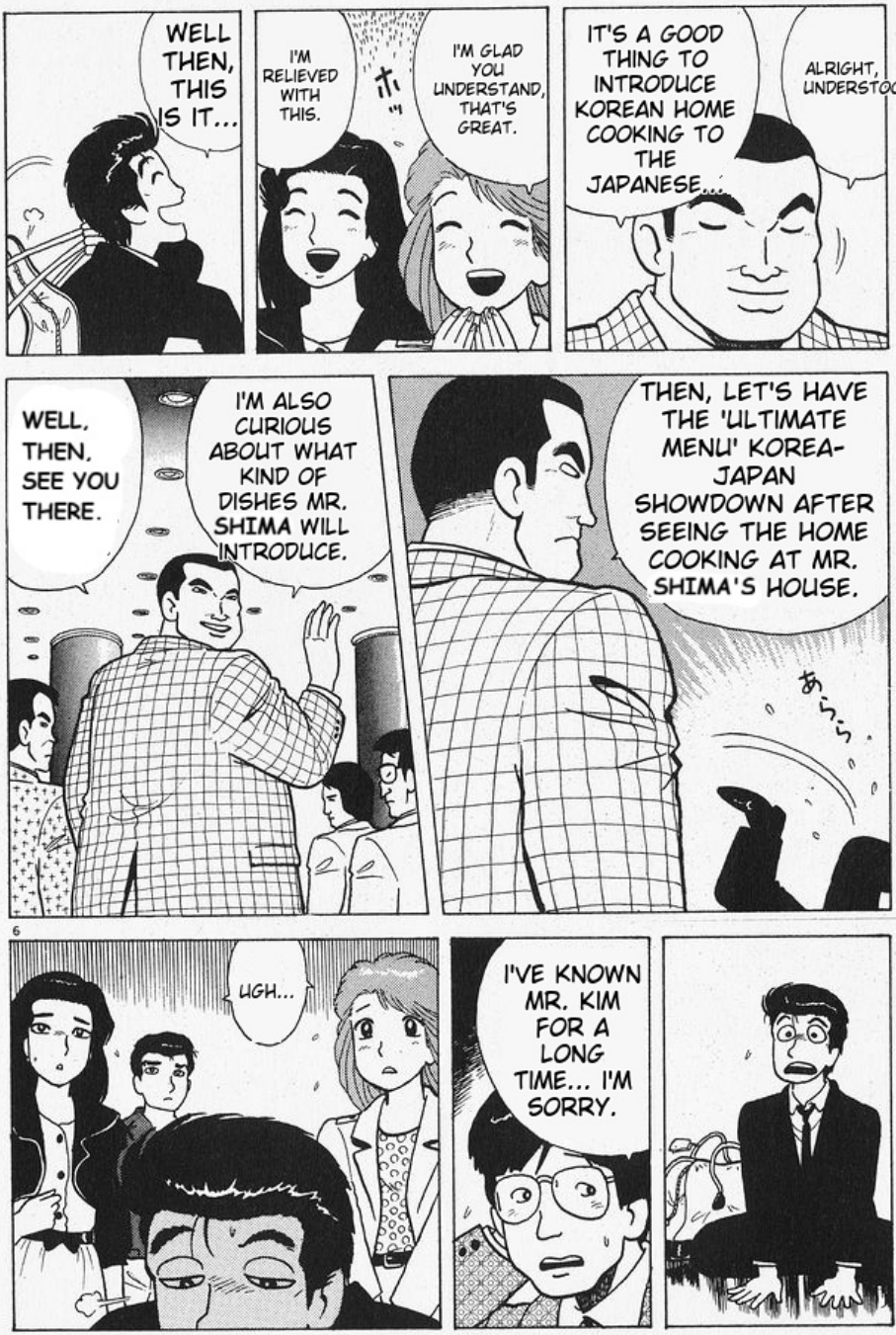
4


THE GOAL IS TO INTRODUCE KOREAN FOOD TO JAPAN.
THAT'S RIGHT, HE'S HERE AS PART OF TOZAI GRAPH'S WORLD FLAVOR TOUR PROJECT.

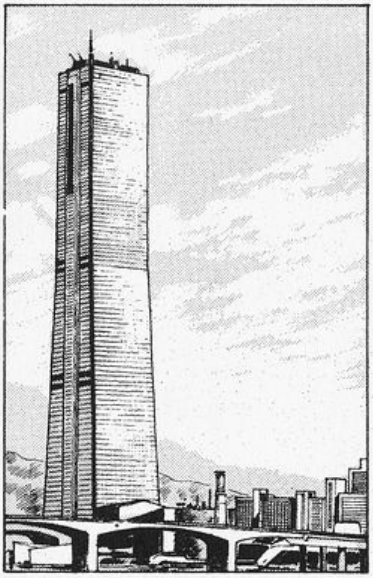

THE REASON I CAME TO KOREA THIS TIME IS UNRELATED TO THE 'ULTIMATE MENU.'
UH... UM, YOU SEE...

GOURMET 22

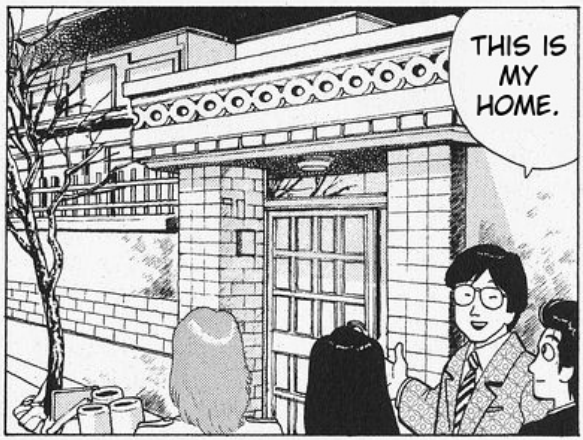
WHAT WE WANT TO INTRODUCE TO THE JAPANESE IS WHAT KOREANS USUALLY EAT.
WHAT KIND OF FOOD ARE YOU GOING TO INTRODUCE?
WHAT?
SIDE DISHES.
BUT I THINK THAT'S ACTUALLY A BARRIER FOR JAPANESE PEOPLE TO UNDERSTAND THE EATING HABITS OF KOREANS.
THERE ARE MANY KOREAN-STYLE BBQ RESTAURANTS IN JAPAN.
5
YES, THAT'S RIGHT!
SHIMA TO PREPARE TRADITIONAL KOREAN HOME-COOKED MEALS AT HIS HOUSE.
SO, WE DECIDED TO ASK MR.
THAT'S WHAT I ALWAYS TELL THE JAPANESE.


WELL THEN, THIS IS IT...
I'M RELIEVED WITH THIS.
I'M GLAD YOU UNDERSTAND, THAT'S GREAT.
IT'S A GOOD THING TO INTRODUCE KOREAN HOME COOKING TO THE JAPANESE...
ALRIGHT, UNDERSTOOD.
WELL, THEN. SEE YOU THERE.
I'M ALSO CURIOUS ABOUT WHAT KIND OF DISHES MR. SHIMA WILL INTRODUCE.
THEN, LET'S HAVE THE 'ULTIMATE MENU' KOREA-JAPAN SHOWDOWN AFTER SEEING THE HOME COOKING AT MR. SHIMA'S HOUSE.
あらら
6
UGH...
I'VE KNOWN MR. KIM FOR A LONG TIME... I'M SORRY.

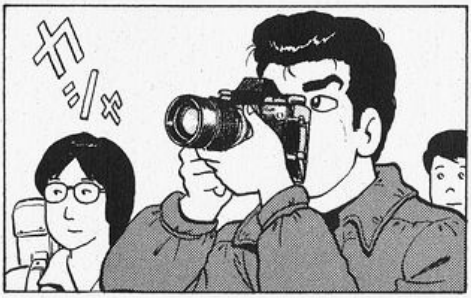
GOURMET 22



THIS IS WHAT THE STREETS OF KOREA LOOK LIKE.


THIS IS MY HOME.

7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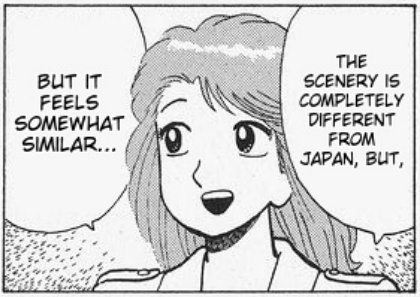
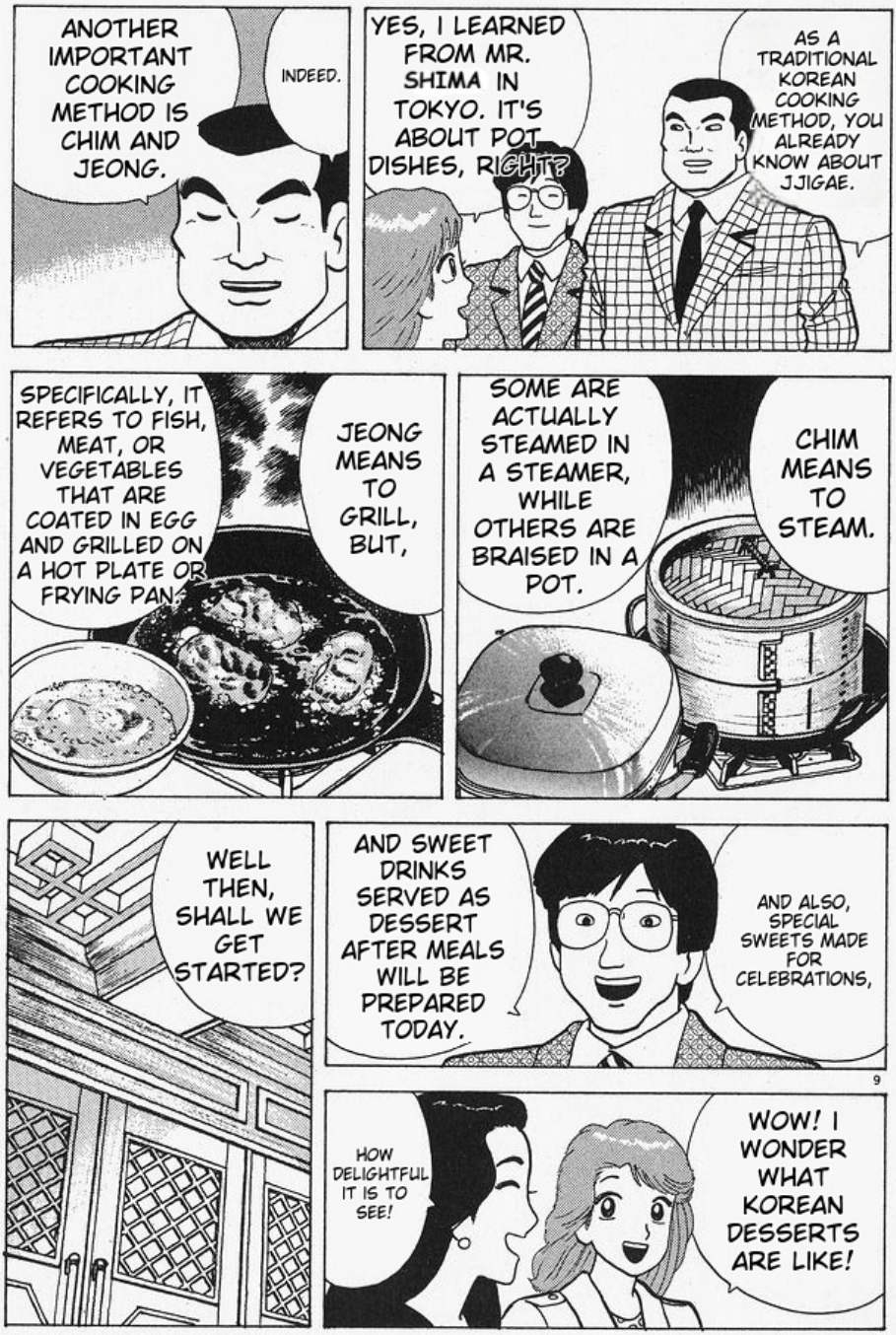
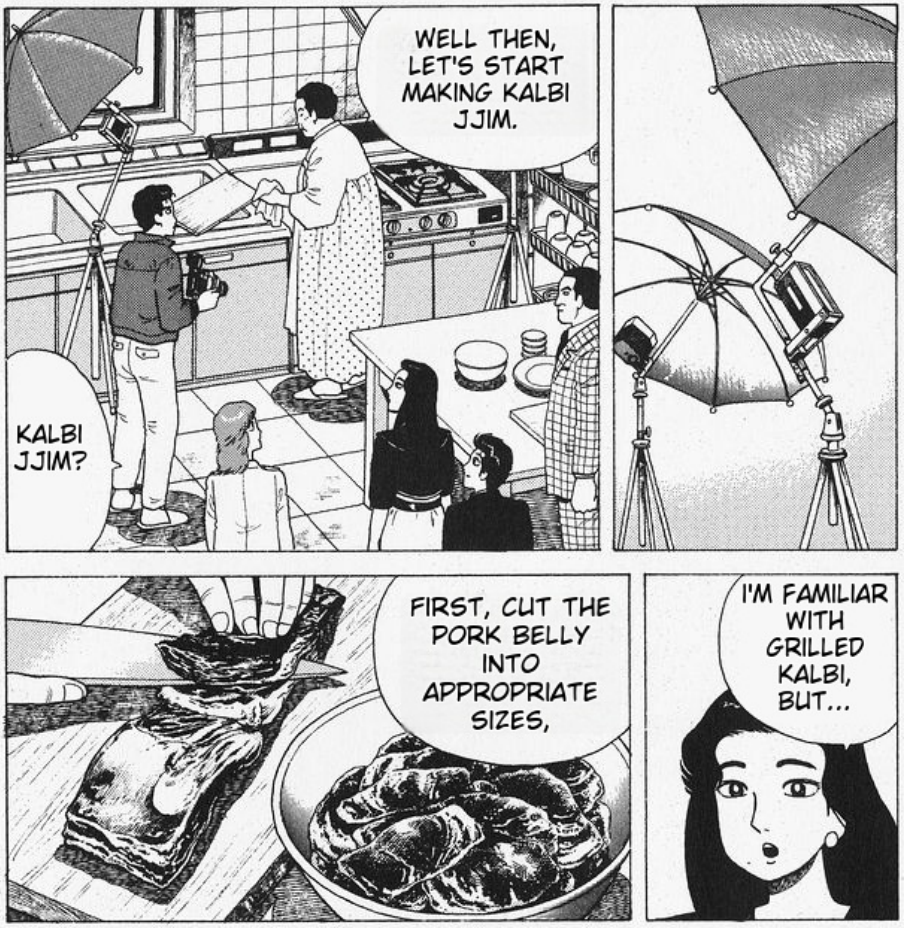

BUT IT FEELS SOMEWHAT SIMILAR...
THE SCENERY IS COMPLETELY DIFFERENT FROM JAPAN, BUT,

PLEASE COME IN.
WELCOME!
FORGIVE US FOR IMPOSING UPON YOU.
HELLO!
MY GRANDMOTHER, MOTHER, AND WIFE.
THAT'S IT.
AH, YES... HELLO.
AH... UM...
8
I'M HERE.

GOURMET 22

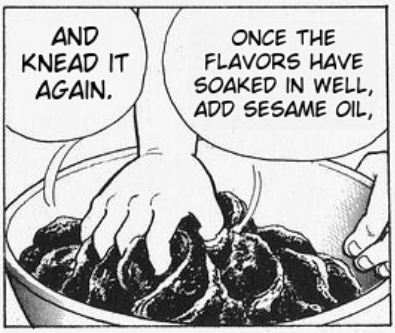

ANOTHER IMPORTANT COOKING METHOD IS CHIM AND JEONG.
INDEED.
YES, I LEARNED FROM MR. SHIMA IN TOKYO. IT'S ABOUT POT DISHES, RIGHT?
AS A TRADITIONAL KOREAN COOKING METHOD, YOU ALREADY KNOW ABOUT JJIGAE.
SPECIFICALLY, IT REFERS TO FISH, MEAT, OR VEGETABLES THAT ARE COATED IN EGG AND GRILLED ON A HOT PLATE OR FRYING PAN.
JEONG MEANS TO GRILL, BUT,
SOME ARE ACTUALLY STEAMED IN A STEAMER, WHILE OTHERS ARE BRAISED IN A POT.
CHIM MEANS TO STEAM.
WELL THEN, SHALL WE GET STARTED?
AND SWEET DRINKS SERVED AS DESSERT AFTER MEALS WILL BE PREPARED TODAY.
AND ALSO, SPECIAL SWEETS MADE FOR CELEBRATIONS,
9
HOW DELIGHTFUL IT IS TO SEE!
WOW! I WONDER WHAT KOREAN DESSERTS ARE LIKE!


WELL THEN, LET'S START MAKING KALBI JJIM.
KALBI JJIM?

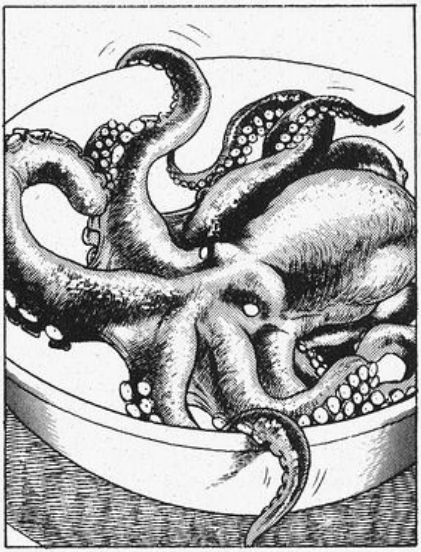
FIRST, CUT THE PORK BELLY INTO APPROPRIATE SIZES,
I'M FAMILIAR WITH GRILLED KALBI, BUT...

10

NEXT, ADD SOY SAUCE AND SUGAR, AND MIX WELL.
HŌSHU IS SOMETHING LIKE JAPANESE SAKE.
USE HŌSHU FOR THE SAKE.
POUR IN THE SAKE AND MIX IT.


AND KNEAD IT AGAIN.
ONCE THE FLAVORS HAVE SOAKED IN WELL, ADD SESAME OIL,

THEN, ADD GREEN ONIONS, GARLIC, SESAME SEEDS, AND PEPPER, AND MIX.

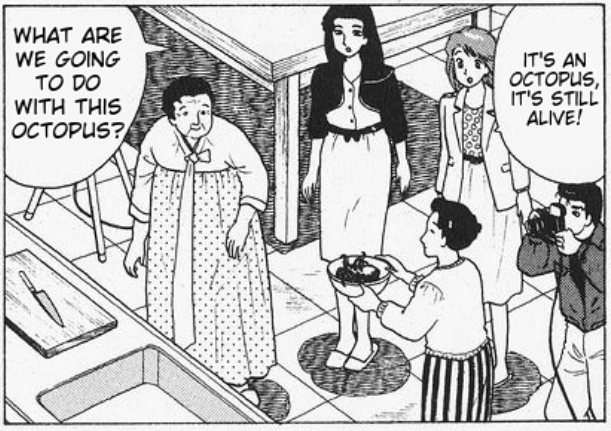


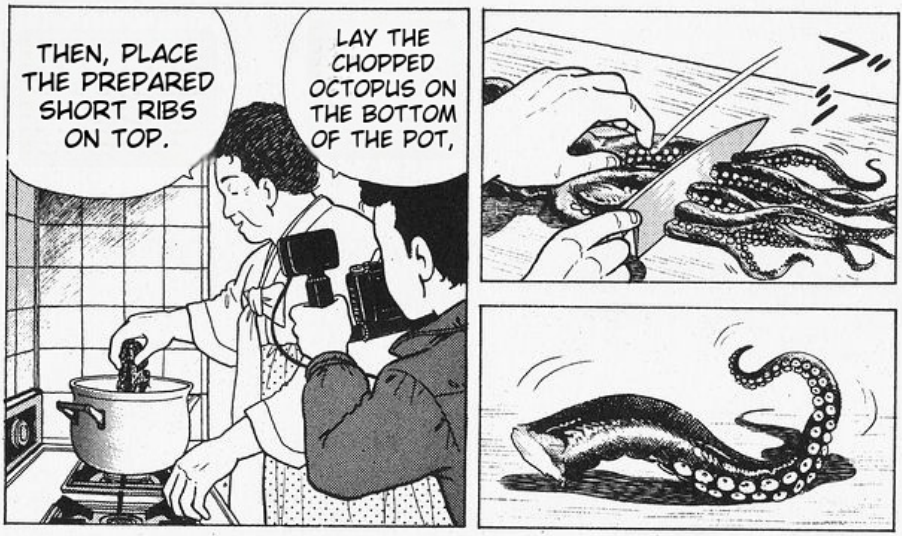
THE KEY IS TO KNEAD IT WELL TO LET THE FLAVORS SOAK IN!

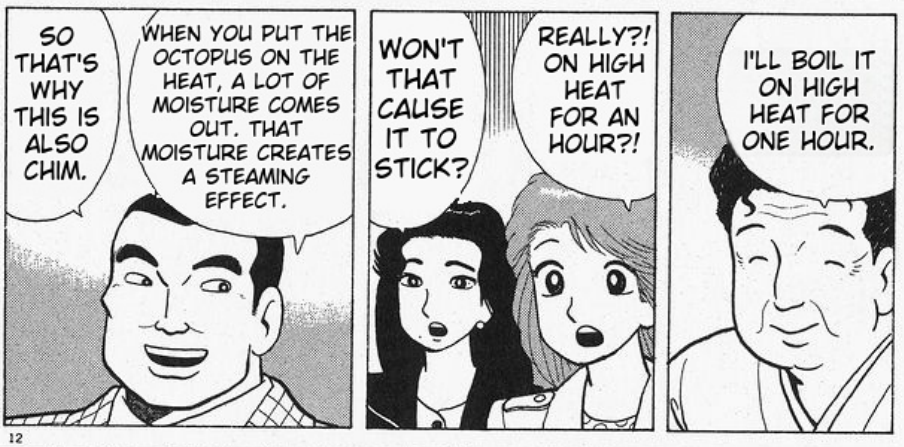
ACTUALLY, YOU SHOULD LET IT SIT OVERNIGHT BEFORE COOKING.
THAT'S THE PREPARATION DONE.

11

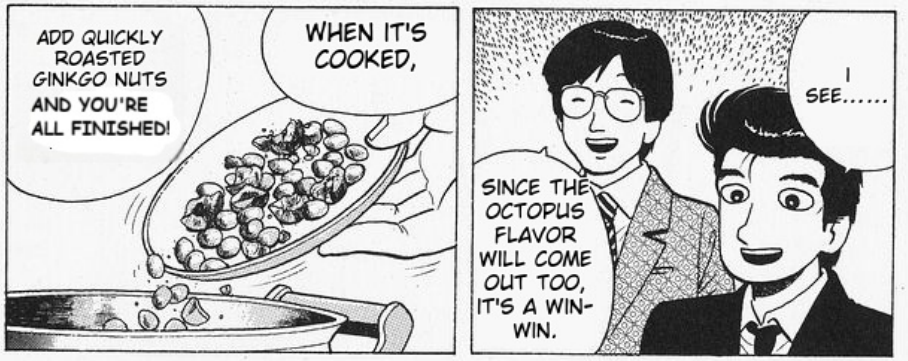
THIS IS THE SECRET TO MY FAMILY'S GRILLED SHORT RIBS.


WHAT ARE WE GOING TO DO WITH THIS OCTOPUS?
IT'S AN OCTOPUS, IT'S STILL ALIVE!


THEN, PLACE THE PREPARED SHORT RIBS ON TOP.
LAY THE CHOPPED OCTOPUS ON THE BOTTOM OF THE POT,

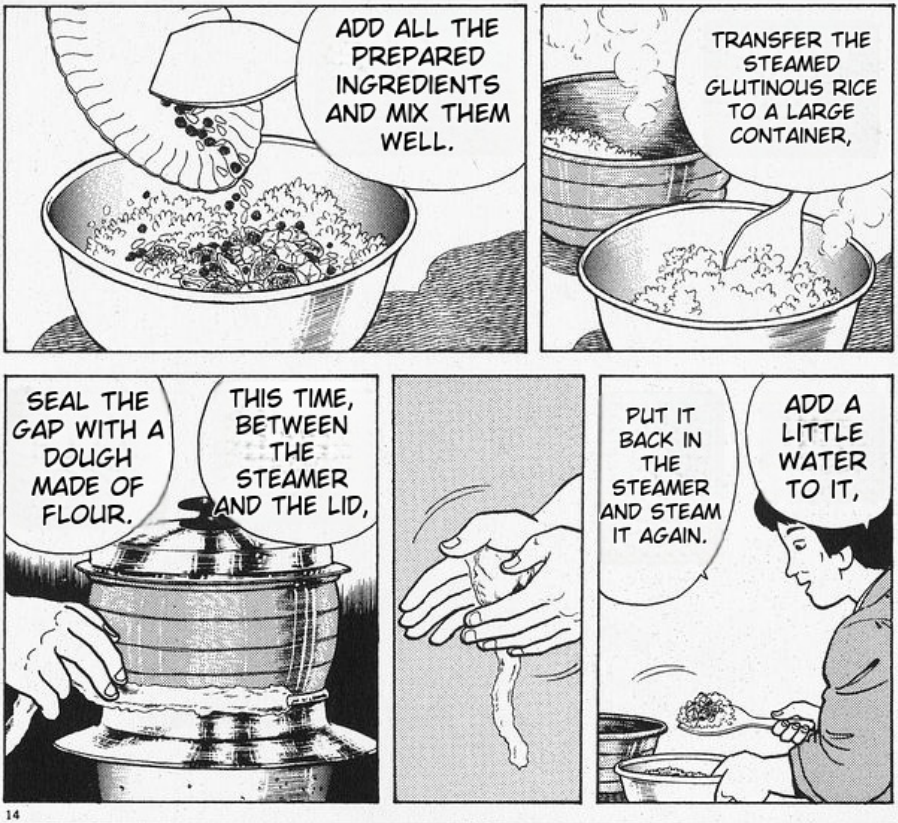

SO THAT'S WHY THIS IS ALSO CHIM.
WHEN YOU PUT THE OCTOPUS ON THE HEAT, A LOT OF MOISTURE COMES OUT. THAT MOISTURE CREATES A STEAMING EFFECT.
WON'T THAT CAUSE IT TO STICK?
REALLY?! ON HIGH HEAT FOR AN HOUR?!
I'LL BOIL IT ON HIGH HEAT FOR ONE HOUR.

12


ADD QUICKLY ROASTED GINKGO NUTS AND YOU'RE ALL FINISHED!
WHEN IT'S COOKED,
I SEE.....
SINCE THE OCTOPUS FLAVOR WILL COME OUT TOO, IT'S A WIN-WIN.

GOURMET 22

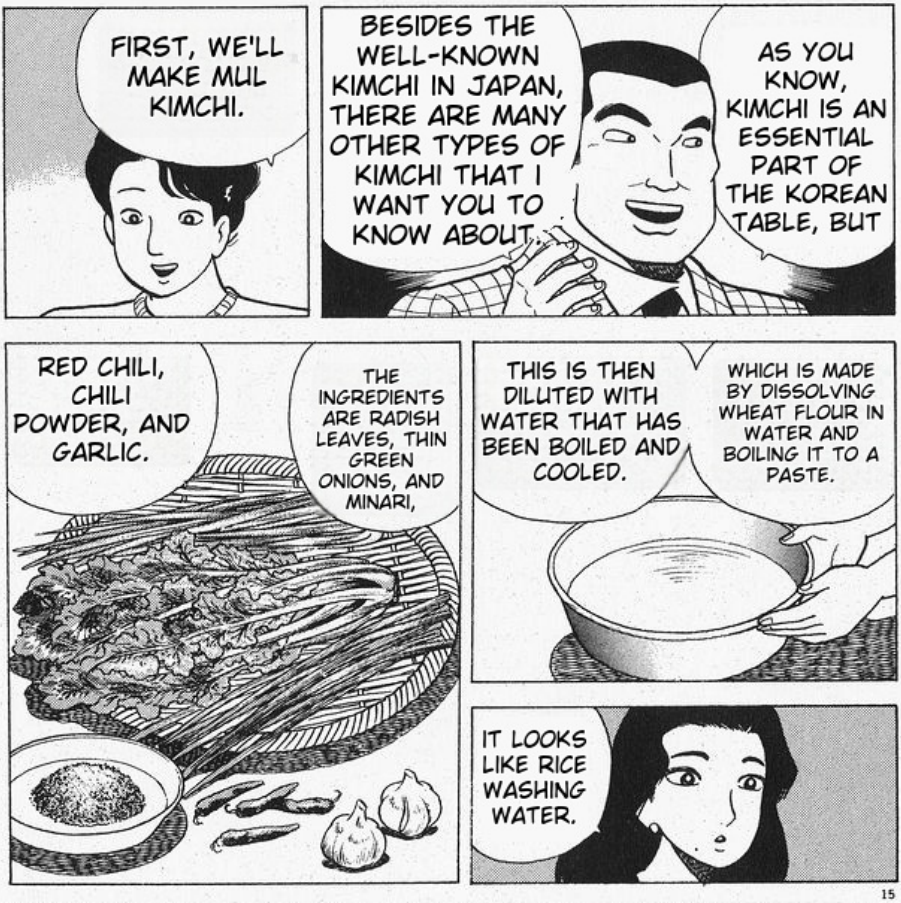
GLUTINOUS RICE, SUGAR, CHESTNUTS, JUJUBES, DRIED GRAPES, PINE NUTS, SESAME OIL.
THINGS TO PREPARE ARE...
NOW LET'S MAKE YAK-SIK.
IT'S NOT FULLY REFINED, SO IT HAS FLAVOR.
WHEN YOU HAVE A STOMACH ACHE, BOILING IT WITH GARLIC MAKES A GOOD MEDICINE.
IT'S SUGAR THAT HAS BEEN MADE IN KOREA FOR A LONG TIME.
THIS SUGAR IS DIFFERENT FROM JAPANESE BROWN SUGAR.
13
THIS SIL IS PLACED ON TOP OF A POT TO STEAM.
THEN DRAIN IT IN A COLANDER AND PUT IT IN A SIL TO STEAM.
SOAK THE GLUTINOUS RICE FOR 5-6 HOURS,


ADD ALL THE PREPARED INGREDIENTS AND MIX THEM WELL.
TRANSFER THE STEAMED GLUTINOUS RICE TO A LARGE CONTAINER,
SEAL THE GAP WITH A DOUGH MADE OF FLOUR.
THIS TIME, BETWEEN THE STEAMER AND THE LID,
PUT IT BACK IN THE STEAMER AND STEAM IT AGAIN.
ADD A LITTLE WATER TO IT,

14

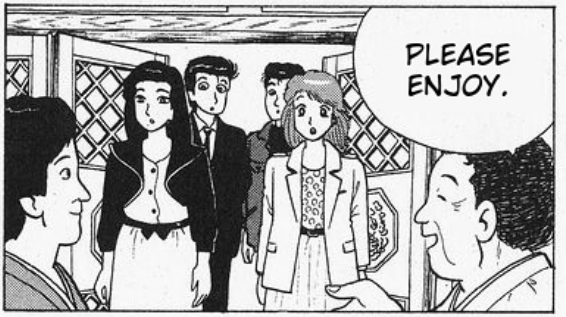
AH, THAT SOUNDS GOOD.
NOW, LET'S MAKE MUR KIMCHI AND HET KIMCHI.
ISN'T THERE A RISK OF IT BURSTING IF THERE'S NOWHERE FOR THE STEAM TO ESCAPE?
STEAM IT FOR 20 TO 30 MINUTES, AND IT'S DONE.
IT'S OKAY.

GOURMET 22


FIRST, WE'LL MAKE MUL KIMCHI.
BESIDES THE WELL-KNOWN KIMCHI IN JAPAN, THERE ARE MANY OTHER TYPES OF KIMCHI THAT I WANT YOU TO KNOW ABOUT.
AS YOU KNOW, KIMCHI IS AN ESSENTIAL PART OF THE KOREAN TABLE, BUT
RED CHILI, CHILI POWDER, AND GARLIC.
THE INGREDIENTS ARE RADISH LEAVES, THIN GREEN ONIONS, AND MINARI,
THIS IS THEN DILUTED WITH WATER THAT HAS BEEN BOILED AND COOLED.
WHICH IS MADE BY DISSOLVING WHEAT FLOUR IN WATER AND BOILING IT TO A PASTE.
IT LOOKS LIKE RICE WASHING WATER.
15
AND YOU DRINK THIS BROTH.
MINARI... A KOREAN VEGETABLE SIMILAR TO GARLIC CHIVES.
OH! IT'S A COLD KIMCHI SOUP.
ADD THE CHOPPED INGREDIENTS. DON'T FORGET THE SALT.
FIRST, WE ADD CHILI POWDER TO A LIQUID MADE BY DISSOLVING STARCH,
LET IT SIT LIKE THIS FOR 2 TO 3 DAYS, AND IT'S READY.

CRUSH THE GARLIC.
CUT THEM INTO APPROPRIATE SIZES.
THE INGREDIENTS ARE NAPA CABBAGE, GREEN ONIONS, GARLIC, CHILI POWDER, AND ROASTED SESAME SEEDS.
NEXT, WE'LL MAKE BAECHU-KOTCORI.
AND THAT'S IT. AFTER 30 MINUTES, YOU CAN ENJOY IT DELICIOUSLY.
WHAT! YOU CAN EAT IT AFTER JUST THIRTY MINUTES!
ADD SESAME OIL AND MIX.
ADD SOME CHILI POWDER, A LITTLE VINEGAR, A BIT OF SUGAR, AND SALT TO TASTE,
WHEN YOU MASSAGE IT, DON'T APPLY TOO MUCH FORCE. JUST GENTLY MIX.
16
BAECHU-KOTCORI IS INSTANT KIMCHI.
THE KEY IS USING VINEGAR AND SESAME OIL.
YOU CAN EAT IT ANYTIME YOU WANT WITHOUT WAITING FOR DAYS.
THIS IS CONVENIENT, ISN'T IT?

THIS IS AN AMAZING FEAST!

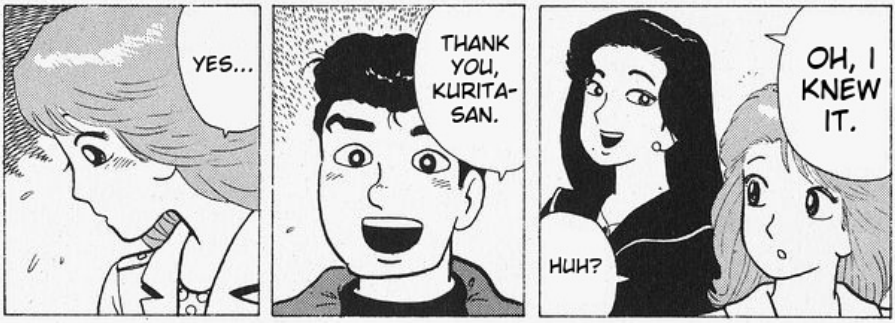

PLEASE ENJOY.

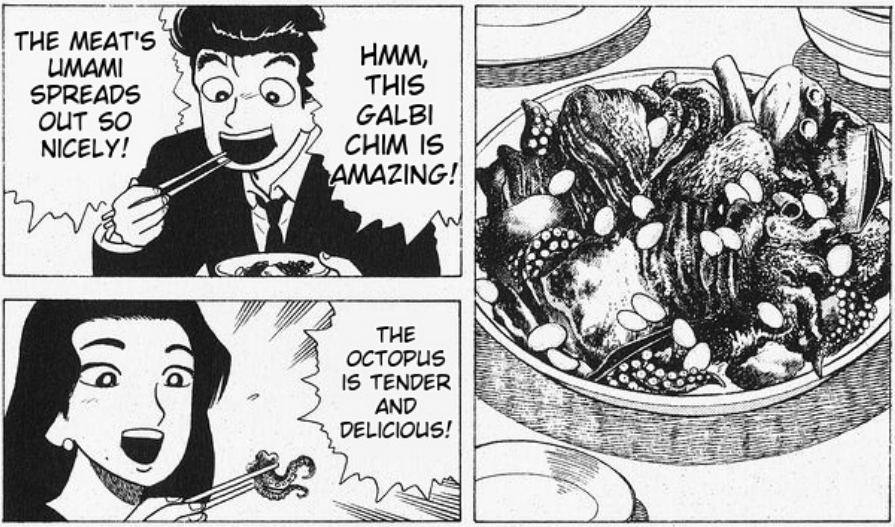
17

YOU ARE SUCH AN ASSHOLE!

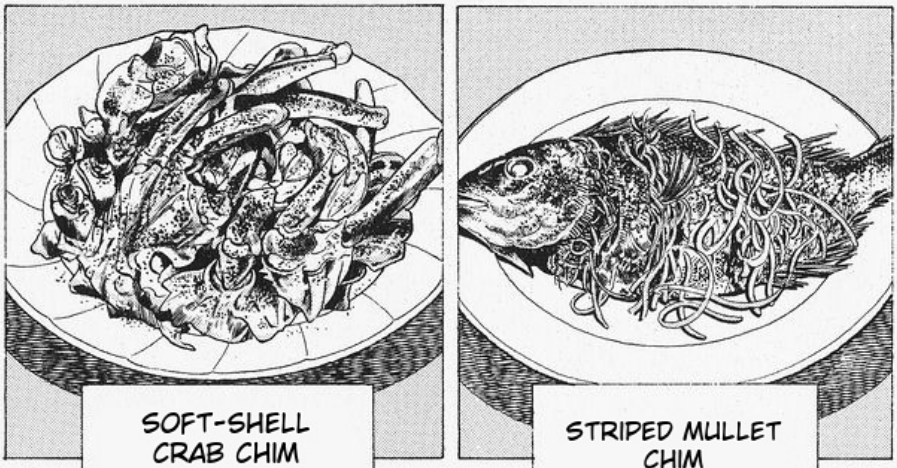
HE'LL MAKE SURE TO CAPTURE US EATING IT DELICIOUSLY!!
IT'S GREAT THAT WE HAVE OUR PHOTOGRAPHER!

DON'T WORRY, I'LL MAKE SURE TO SAVE SOME FOR YOU, CHIKIJO.


YES...
THANK YOU, KURITA-SAN.
OH, I KNEW IT.
HUH?


THE MEAT'S UMAMI SPREADS OUT SO NICELY!
HMM, THIS GALBI CHIM IS AMAZING!
THE OCTOPUS IS TENDER AND DELICIOUS!

18

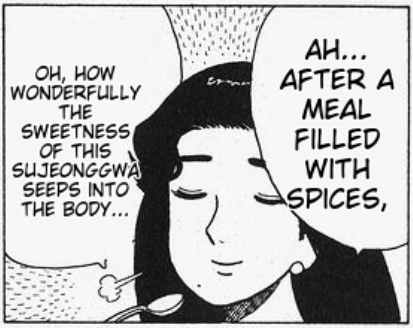

SOFT-SHELL CRAB CHIM
STRIPED MULLET CHIM

JEON (EGG-COATED FRIED DISH)
THIS IS JEON.
THIS IS THE PERFECT SIDE DISH FOR RICE! IT'S COATED IN EGG AND FRIED IN OIL.
YAK-SIK IS READY.
MY STOMACH FEELS CLEAR AND MY APPETITE IS RISING FIERCELY!
OH! THIS MUHR KIMCHI IS GREAT!
19
THE SWEETNESS IS NOT STRONG, BUT THE FLAVOR IS RICH, AND IT'S VERY GOOD FOR THE BODY.
YAK-SIK IS WRITTEN AS 'MEDICINAL FOOD.'

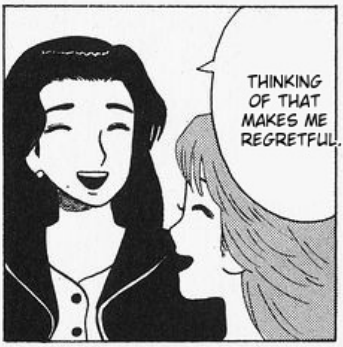
CHILL IT WELL, AND ADD DRIED PERSIMMONS AN HOUR BEFORE DRINKING.
ADD 100G OF THINLY SLICED FRESH GINGER, 5G OF CINNAMON, AND A SUITABLE AMOUNT OF SUGAR TO 1 LITER OF WATER AND BRING IT TO A BOIL.

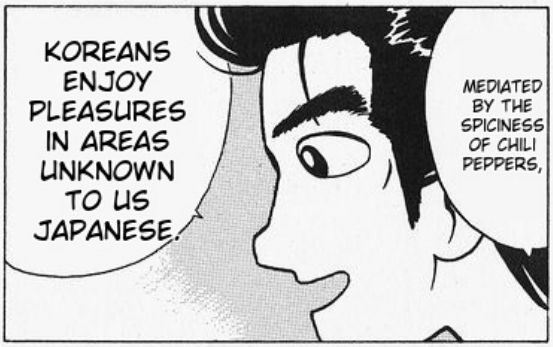
PLEASE ENJOY SUJEONGGWA AFTER YOUR MEAL.

WHICH ALSO ADDS DEPTH TO THE FLAVOR, CREATING A THREE-DIMENSIONAL TASTE.
WHEN SWEETNESS, SOURNESS, AND SALTINESS ARE EXPANDED HORIZONTALLY, SPICINESS IS ADDED,
THAT'S WHAT KOREAN CUISINE IS.


OH, HOW WONDERFULLY THE SWEETNESS OF THIS SUJEONGGWA SEEPS INTO THE BODY...
AH... AFTER A MEAL FILLED WITH SPICES,

20


THINKING OF THAT MAKES ME REGRETFUL.


KOREANS ENJOY PLEASURES IN AREAS UNKNOWN TO US JAPANESE.
MEDIATED BY THE SPICINESS OF CHILI PEPPERS,

GOURMET 22

I'VE COME TO REALIZE JUST HOW DEEP KOREAN HOME COOKING REALLY IS.
YES...
IT SEEMS YOU'VE BEEN QUITE SATISFIED WITH YOUR COVERAGE OF KOREAN HOME COOKING, HAVEN'T YOU?
ギク!
NOW THEN... IT'S FINALLY TIME FOR THE 'ULTIMATE MENU' JAPAN-KOREA SHOWDOWN!
THAT'S GREAT TO HEAR.

DO YOU HAVE ANY IDEA WHY I'VE BEEN WAITING FOR YOU ALL LIKE THIS?!
OF COURSE!
ARE YOU STILL ON ABOUT THIS?

IT'S A SHOWDOWN WITH ULTIMATE BBQ!
THE THEME IS BBQ.
LET'S ACCEPT THE CHALLENGE.
I UNDERSTAND, IT CAN'T BE HELPED...
OF COURSE WE'RE GOING TO LOSE!
KOREAN BBQ IS THE BEST!
BBQ, YOU SAY?! ARE YOU SURE ABOUT THAT?!
22
I LOOK FORWARD TO BEATING YOU.

第3話
韓国食試合！〈3〉

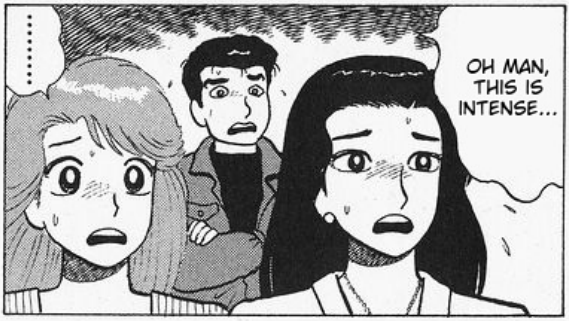
THE NEXT MORNING, I WENT TO GYEONGDONG MARKET, ONE OF THE TOP MARKETS IN SEOUL.
THE VARIETY IS ABUNDANT, AND IT'S FULL OF LIFE,
THE PEOPLE OF SEOUL ARE TRUE 'GOURMETS.'
WOW, AMAZING!
THEY HAVE EVERYTHING!
OH, THIS IS THE SUGAR WE USED YESTERDAY FOR THE MEDICINAL FOOD AND SUJEONGGWA.
I'LL TAKE THIS SUGAR, PLEASE.
THE SWEETNESS ISN'T OVERPOWERING.
THE AROMA IS GENTLE TOO.

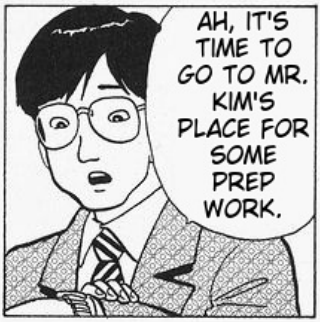
DELICIOUS!

PLEASE GIVE ME A JUJUBE.
WE'VE GOT JUJUBE, GOJI BERRIES, PINE NUTS, CHESTNUTS, AND DRIED FRUITS ALL LINED UP.
WHAT A SPLENDID KNIFE FISH!
IS IT A BIT MORE YELLOW THAN IN JAPAN...?
3
WE'LL HAVE SOMEONE COOK IT FOR US SOMEWHERE AND EAT IT!
I'LL TAKE THIS ONE, PLEASE.
YOU REALLY HAVE A BIG APPETITE, DON'T YOU?
WHAT ARE YOU GOING TO DO WITH THE FISH YOU BOUGHT?

HERE THEY ARE!
TA-DA!
ALL OF THIS IS CHILI PEPPER!
THEY'RE CUT AS THIN AS THREADS...
WHOLE ONES...
4
PLEASE GIVE ME BOTH THE COARSELY GROUND AND FINELY GROUND.
IF I DON'T BUY AUTHENTIC CHILI PEPPERS HERE, THERE'S NO POINT IN COMING.
EVEN WHEN GROUND INTO POWDER, THERE ARE COARSELY GROUND AND FINELY GROUND TYPES...

YAMAOKA, YOU'RE IN A PRETTY GOOD MOOD, BUT ARE YOU OKAY?
IT FEELS LIKE I'VE STEPPED INTO A TREASURE TROVE!
COMING TO SUCH A FUN MARKET JUST LIFTS MY SPIRITS!
WHAT DO YOU MEAN?
I NEVER IMAGINED A JAPANESE-STYLE BARBECUE COULD COMPETE WITH KOREAN BARBECUE...
PREPARATION? WHAT DO YOU MEAN...
DON'T YOU NEED TO PREPARE?
YOU'RE GOING TO COMPETE WITH KIM, RIGHT?
WOW, THE TWISTS OF FATE CAN BE TERRIFYING, HUH...
WELL, HOW SHOULD I PUT IT...
TWISTS OF FATE~~~!?
HUH?!
5
THEN WHY DID YOU SAY WE SHOULD COMPETE WITH BARBECUE!


.....
OH MAN, THIS IS INTENSE...


AH, IT'S TIME TO GO TO MR. KIM'S PLACE FOR SOME PREP WORK.

I HEAR MR. KIM IS A BIG NAME IN THE KOREAN CUISINE SCENE, AS EXPECTED...
THE RESTAURANT IS ON THE THIRD FLOOR, AND THE COOKING SCHOOL IS ABOVE THAT.
HOLY...

金江會館
금강회관

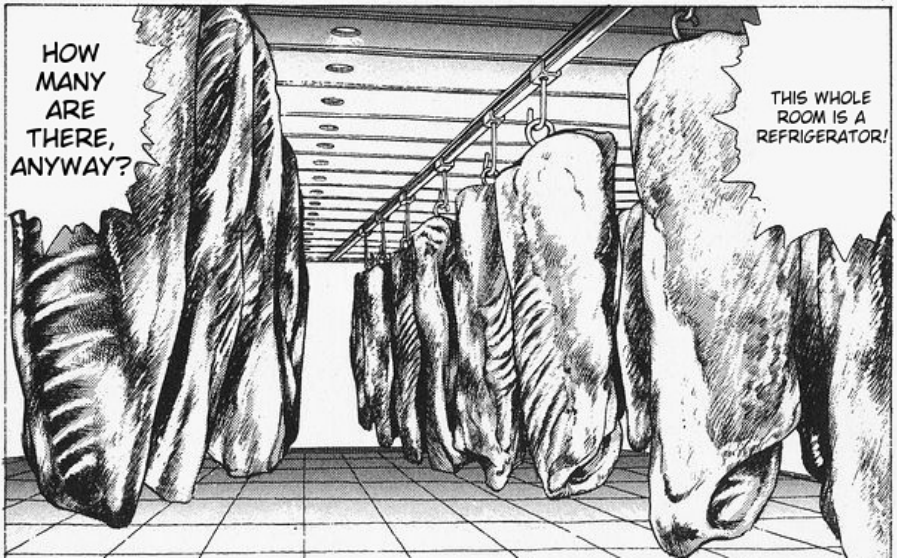
6

IT'S A RESTAURANT AND COOKING SCHOOL RUN BY MR. KIM.
WOW, THIS IS AMAZING!

OH WOW, IT'S SO BIG!

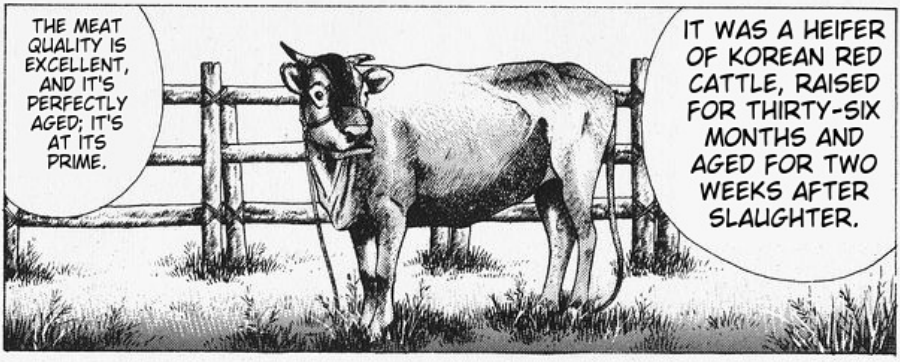
DELICIOUS!

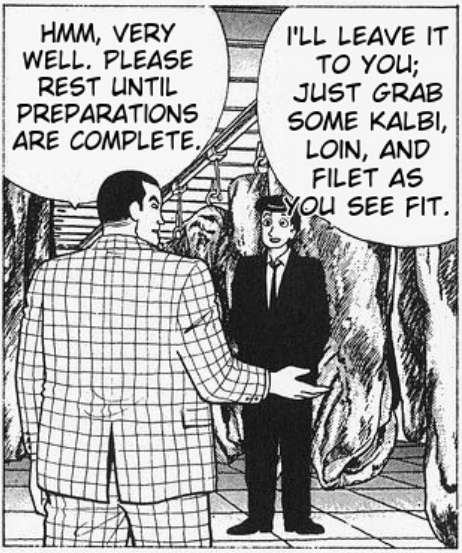
I'VE PREPARED SOME MEAT, SO LET'S START BY TAKING A LOOK AT THAT.
HELL OF A PLACE YOU'VE GOT HERE.
WELCOME.
コーン……
WOW! THAT'S AN INCREDIBLE AMOUNT OF BEEF!

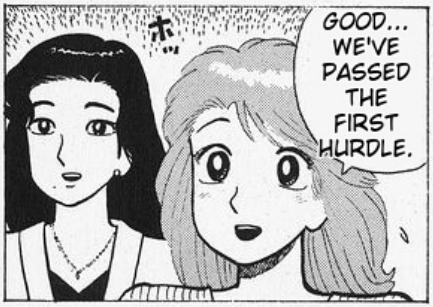

HOW MANY ARE THERE, ANYWAY?
THIS WHOLE ROOM IS A REFRIGERATOR!

CHOOSE WHICH MEAT YOU WANT.
OUR RESTAURANT IS BIG, SO WE NEED TO HAVE THIS MUCH READY TO KEEP UP.
HM?
LET'S SEE...
THE COMPETITION HAS ALREADY BEGUN...
HE'S TESTING YAMAOKA'S EYE FOR GOOD MEAT...
I'LL TAKE THIS ONE.
ビシッ!
MMM
8
THAT IS THE BEST MEAT AMONG THESE.
HMM, AS EXPECTED.
.....

DELICIOUS!

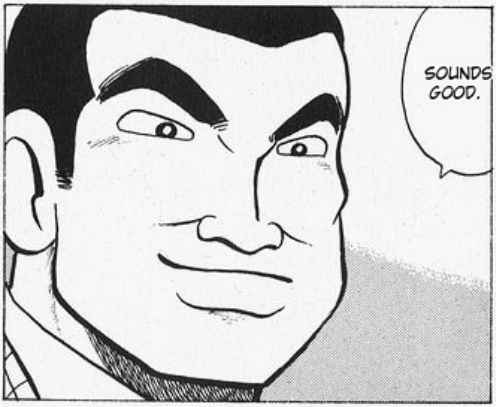

THE MEAT QUALITY IS EXCELLENT, AND IT'S PERFECTLY AGED; IT'S AT ITS PRIME.
IT WAS A HEIFER OF KOREAN RED CATTLE, RAISED FOR THIRTY-SIX MONTHS AND AGED FOR TWO WEEKS AFTER SLAUGHTER.


HMM, VERY WELL. PLEASE REST UNTIL PREPARATIONS ARE COMPLETE.
I'LL LEAVE IT TO YOU; JUST GRAB SOME KALBI, LOIN, AND FILET AS YOU SEE FIT.


GOOD... WE'VE PASSED THE FIRST HURDLE.

THEN, TAKE YOUR FAVORITE PARTS OF THE MEAT.

9

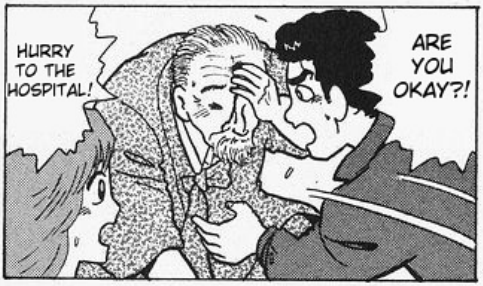

SOUNDS GOOD.

I'LL BE BACK SOON.
OKAY, I'LL GO SHOPPING IN THE MEANTIME. I THOUGHT OF SOME NECESSARY INGREDIENTS...

I WONDER... I DON'T EVEN KNOW MYSELF.
HUH? WHAT DO YOU MEAN?
WHAT MATERIALS DO WE NEED?
クラ
AH, I CAN'T TAKE IT ANYMORE...
ARE YOU TELLING ME THAT YOU STILL HAVEN'T MADE UP YOUR MIND AT THIS POINT?!
WHAT DID YOU SAY?!
だはは～っ
I WAS JUST STALLING!
10
WOW!!
KURITA, PULL YOURSELF TOGETHER.
NG
ガ

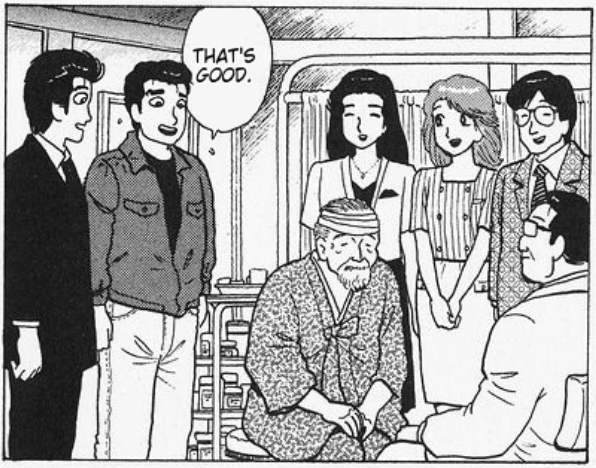
THERE'S BLOOD!
OH NO! THIS IS BAD!
NIKON

서울병원


HURRY TO THE HOSPITAL!
ARE YOU OKAY?!

OKAY!
QUICK, GET THE CAR!

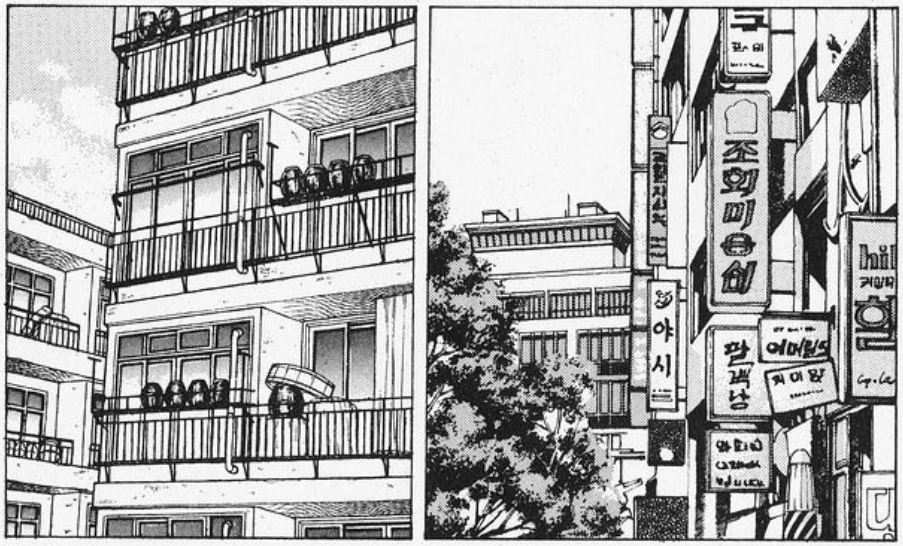
11

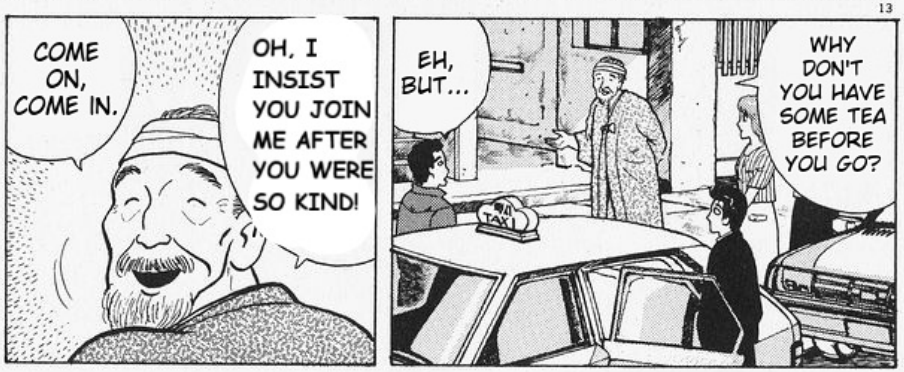

THAT'S GOOD.

BUT THE WOUND ITSELF ISN'T SERIOUS, AND THEY SAY IT WILL BE FINE IN ABOUT A WEEK.
THERE WAS A LOT OF BLEEDING,
외과

I AM FROM A JAPANESE NEWSPAPER, AND I WILL TAKE RESPONSIBILITY FOR THIS INCIDENT.
PLEASE ACCEPT THIS AS PAYMENT FOR FUTURE MEDICAL EXPENSES AND LAUNDRY COSTS.
I AM VERY SORRY.
THIS WAS AN UNFORTUNATE ACCIDENT, AND I UNDERSTAND YOUR SINCERITY. YOU DON'T NEED TO WORRY ANY FURTHER.
YOU CAN SPEAK JAPANESE?!
SHIMA, WOULD YOU TRANSLATE FOR US?
THERE'S NO NEED FOR THAT, I UNDERSTAND YOU.
12
JAPAN RULED OVER KOREA FOR DECADES BEFORE WE LOST THE SECOND WORLD WAR...
Y-YES, THAT'S RIGHT.
IN SCHOOLS, WE WERE FORBIDDEN TO SPEAK KOREAN AND WERE FORCED TO STUDY JAPANESE.
SOUTH KOREANS OVER THE AGE OF FIFTY CAN SPEAK JAPANESE.

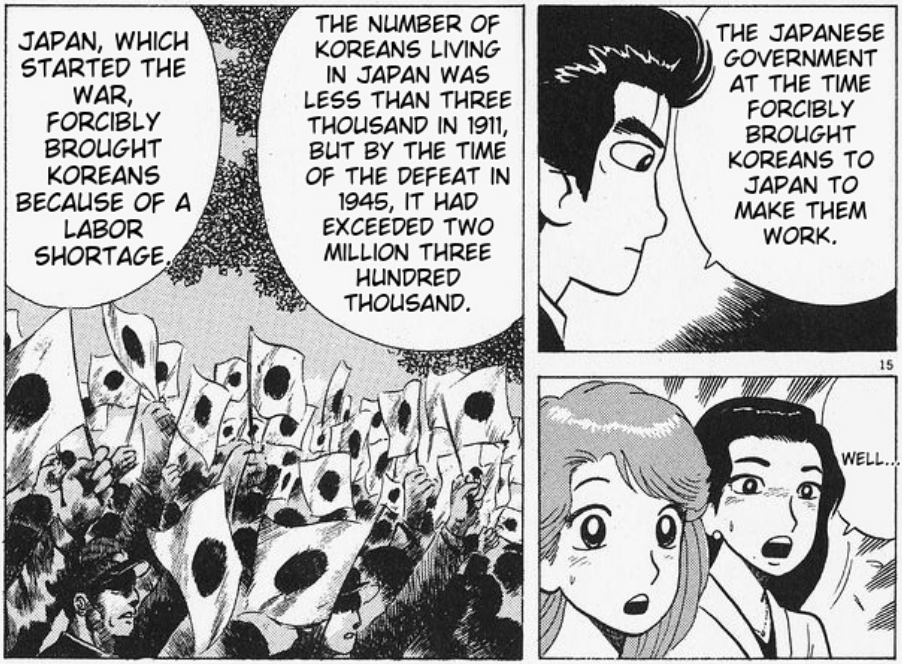
THAT'S FINE, REALLY.
IT'S THE LEAST I COULD DO!
NO, PLEASE LET ME DO THIS!
I'LL SEE YOU HOME.
IT WAS A LONG TIME AGO... WELL, I'M GOING HOME NOW.


조희미용실
팔팔상
13


COME ON, COME IN.
OH, I INSIST YOU JOIN ME AFTER YOU WERE SO KIND!
EH, BUT...
WHY DON'T YOU HAVE SOME TEA BEFORE YOU GO?
TAXI

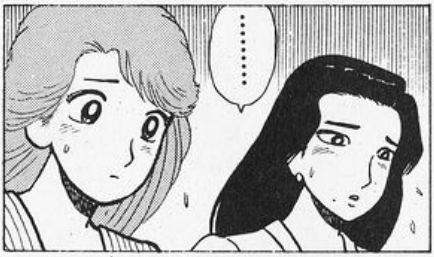
YOU NEVER MARRIED HER?
THAT PHOTO IS OF A WOMAN I LOVED A LONG TIME AGO...
YEAH.
ARE YOU ALONE?
14
.....
I DON'T MEAN TO PRY, BUT DID SOMETHING HAPPEN?
YEAH.

DELICIOUS!



149 *TL NOTE: I JUST WANTED TO QUICKLY POINT OUT THAT KARIYA'S ACKNOWLEDGEMENT OF JAPANESE WAR GUILT IS A HELL OF A PROGRESSIVE STANCE FOR THE LATE 1980S. THE MURAYAMA STATEMENT WHICH ACKNOWLEDGED JAPAN WAS GUILTY OF STARTING THE WAR WAS STILL ABOUT 6 OR 7 YEARS AWAY.

I PERSONALLY HAD THE POLICE COME TO WHERE I WAS WORKING IN A FACTORY, AND WITH NO CHOICE, I WAS TAKEN ALL THE WAY TO KOCHI PREFECTURE TO WORK.
SUDDENLY, POLICE WOULD COME TO WHERE ORDINARY CITIZENS AND FARMERS WERE GOING ABOUT THEIR DAILY LIVES, TAKE THEM AWAY IN TRUCKS.


.....

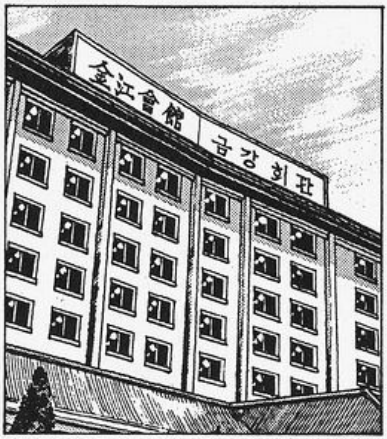
AT THAT TIME, SHE HAD GONE MISSING.
AFTER JAPAN LOST, I WAS ABLE TO RETURN TO MY HOMELAND.
ALL THAT'S LEFT IS THIS ONE PHOTOGRAPH...

16

MY APOLOGIES, I DIDN'T INTEND TO RUIN THE GOOD MOOD.

I'M SO EMBARRASSED...
YOU'RE NOT THE ONLY ONE; MOST YOUNG PEOPLE IN JAPAN TODAY FEEL THE SAME WAY.
I CAN'T BELIEVE A JOURNALIST DIDN'T EVEN KNOW ABOUT FORCED RELOCATION...
17
.....
IT'S SOMETHING EVERYONE KNOWS IN KOREA.
BECAUSE THEY NEVER TAUGHT US THAT AT SCHOOL, LIKE FORCED RELOCATION...

*TL NOTE: TO MY FELLOW AMERICAN READERS, THERE'S A SIMILAR SITUATION GOING ON HERE IN THIS COUNTRY RIGHT NOW WHERE CERTAIN LEADERS DON'T WANT TO TEACH PROBLEMATIC HISTORY. WE COULD LEARN A THING OR TWO FROM KARIYA'S STANCE HERE.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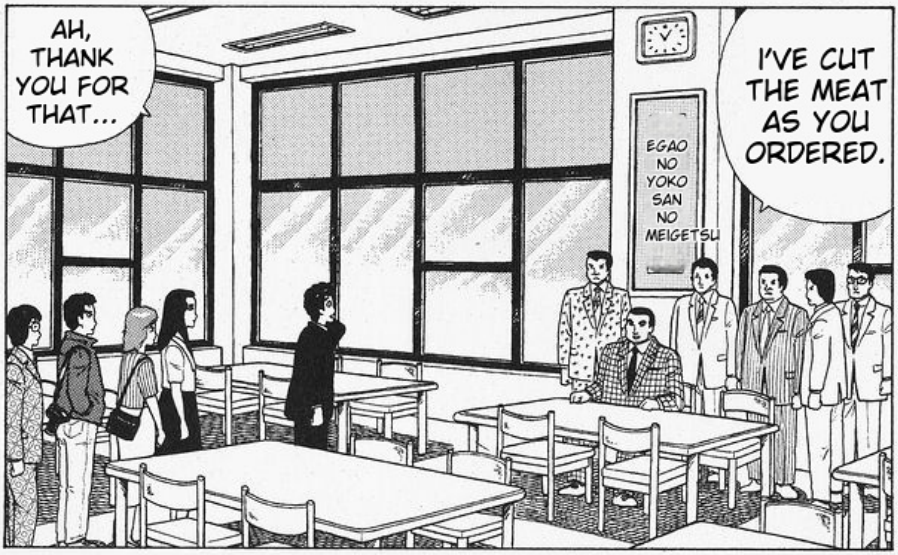
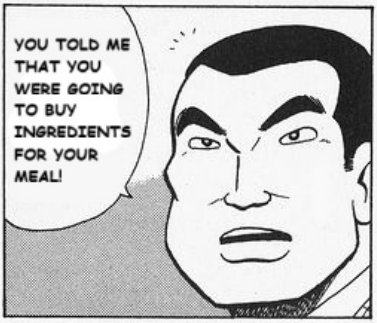

AH, THANK YOU FOR THAT...
I'VE CUT THE MEAT AS YOU ORDERED.
EGAO NO YOKO SAN NO MEIGETSU

19


YOU TOLD ME THAT YOU WERE GOING TO BUY INGREDIENTS FOR YOUR MEAL!

HUH? INGREDIENTS?
DID YOU GET THE NECESSARY INGREDIENTS?

……
……
YES, YES, THAT'S RIGHT…
EH… OH…
BUT, I NEED AN EXTRA DAY TO MARINATE IT…
I'M GOING TO PREPARE WHAT CAN BE CALLED THE ESSENCE OF KOREAN BBQ, THE GALBI.
WELL THEN, PLEASE START THE PREPARATION.
AH… PREPARATION, HUH…
WELL, EITHER WAY…
UM… WHICH SHOULD I CHOOSE…
20
IF MR. YAMAOKA DOESN'T NEED TO MARINATE IT, THEN WE CAN COMPETE TODAY.
MR. YAMAOKA, IF YOU NEED TO MARINATE THE MEAT FOR A DAY OR TWO, I WILL ALSO PREPARE IT ANEW.

WELL, IF I TOLD YOU, WOULDN'T THAT RUIN THE FUN?!
はは。
WHAT EXACTLY IS JAPANESE-STYLE GALBI?
YAMAOKA-SAN, YOU'RE NOT TEASING ME, ARE YOU?
I'VE SERIOUSLY PREPARED THE BEST GALBI IN KOREA!
I DEMAND THAT YOU TAKE THIS SERIOUSLY!
STOP MESSING AROUND!
!!!
21
WHAT WERE YOU DOING WHILE WE WERE GETTING THE MEAT READY?
WERE YOU DISCUSSING HOW TO TEASE US?
YAMAOKA-SAN STILL HASN'T GATHERED HIS THOUGHTS...
AH... WHAT SHOULD I DO...!

AH...
SO WHAT HAPPENED WAS. WE BUMPED INTO AN OLD MAN...
NO WAY, THAT'S...
.....
WHAT DOES THE OLD MAN HAVE TO DO WITH IT!
YAMAOKA-SAN...?
WELL, IT WAS MEETING THAT OLD MAN THAT GAVE ME THE ANSWER!
22
ALLOW ME TO SHOW YOU.
WONDERFUL JAPANESE-STYLE BARBECUE,

第3話
韓国食試合！〈4〉

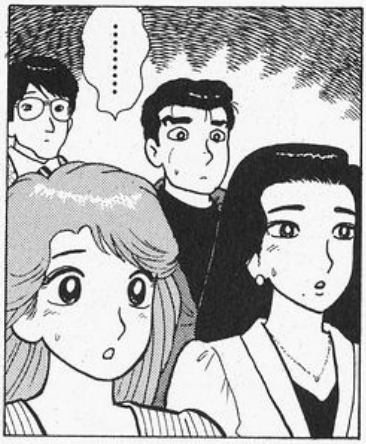
YOU REALLY ARE GOING TO SHOW ME JAPANESE-STYLE BBQ, AREN'T YOU?

金江會館
금강회관

WELL THEN, LET THE KOREA-JAPAN BBQ SHOWDOWN BEGIN!
VERY WELL.

WELL, I THINK YOU'LL LIKE IT.

2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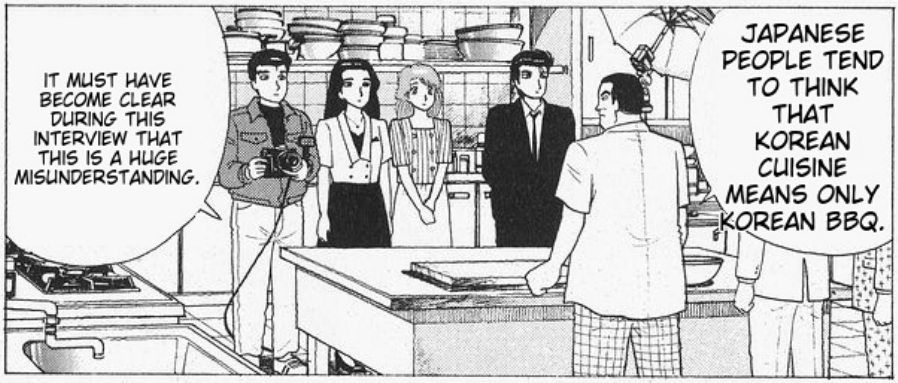
DELICIOUS STORIES 22



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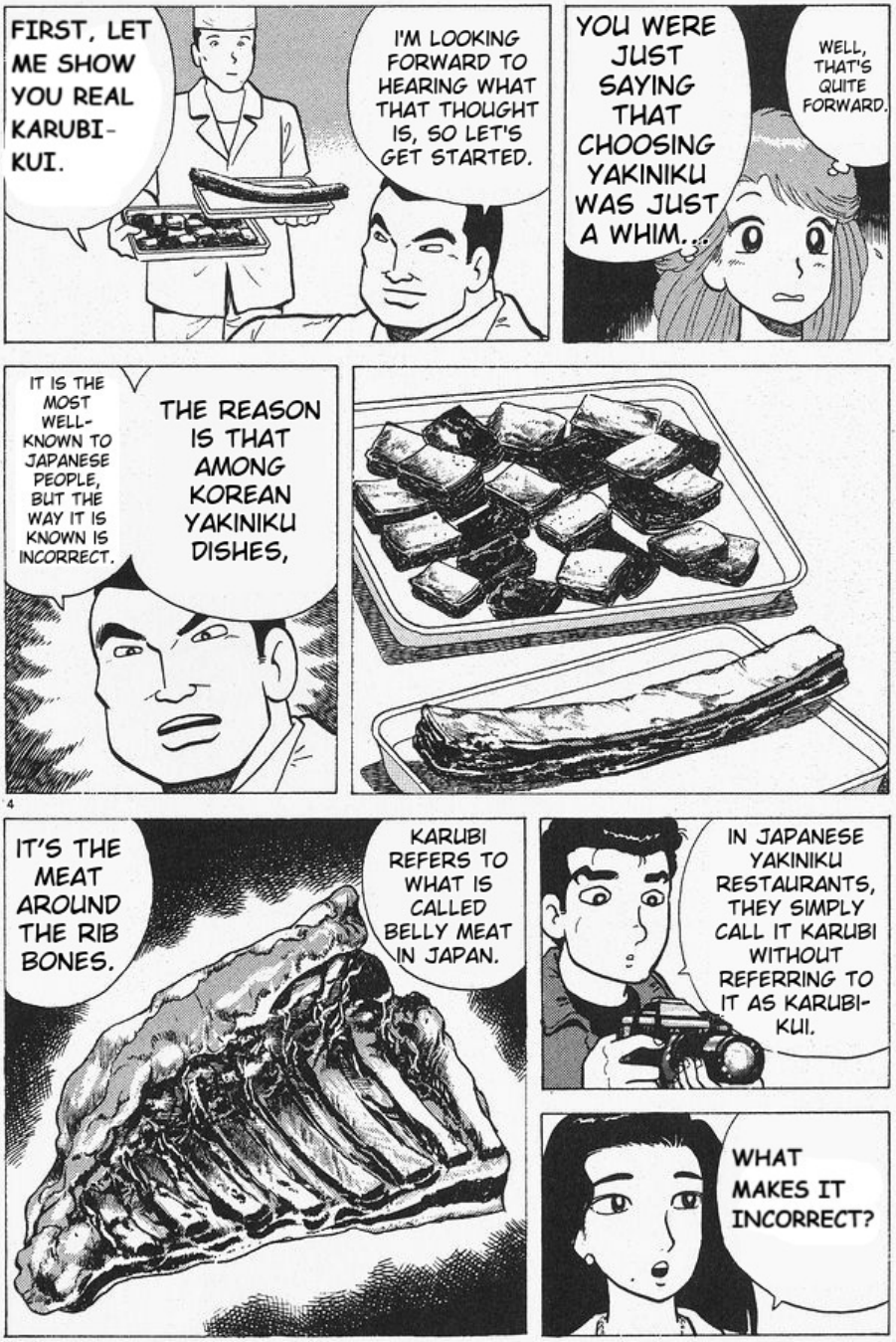
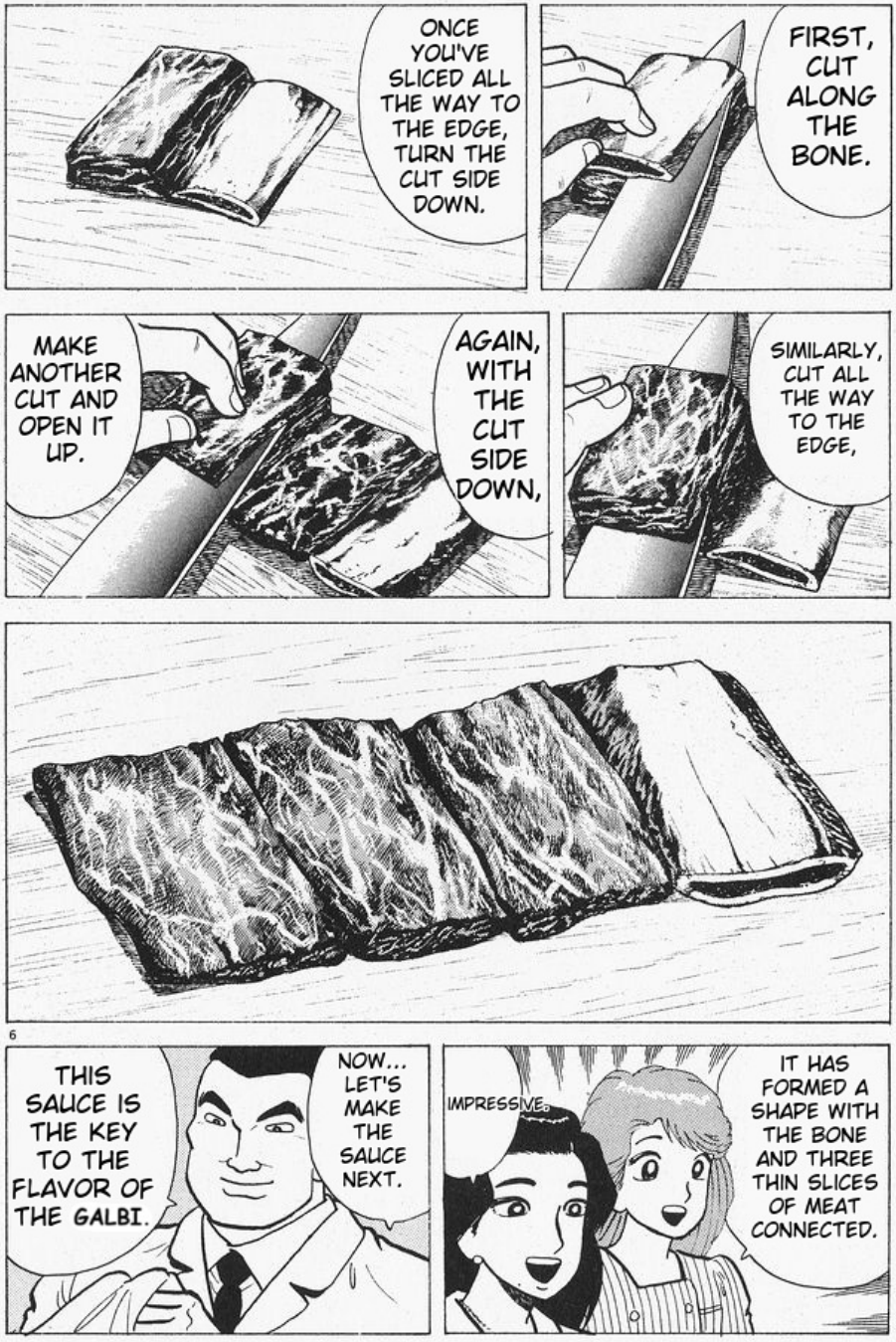
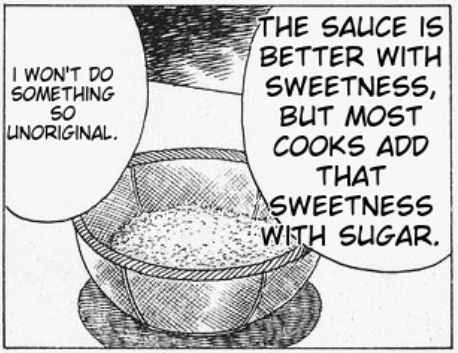

FIRST, LET ME SHOW YOU REAL KARUBI-KUI.
I'M LOOKING FORWARD TO HEARING WHAT THAT THOUGHT IS, SO LET'S GET STARTED.
YOU WERE JUST SAYING THAT CHOOSING YAKINIKU WAS JUST A WHIM...
WELL, THAT'S QUITE FORWARD.
IT IS THE MOST WELL-KNOWN TO JAPANESE PEOPLE, BUT THE WAY IT IS KNOWN IS INCORRECT.
THE REASON IS THAT AMONG KOREAN YAKINIKU DISHES,
4
IT'S THE MEAT AROUND THE RIB BONES.
KARUBI REFERS TO WHAT IS CALLED BELLY MEAT IN JAPAN.
IN JAPANESE YAKINIKU RESTAURANTS, THEY SIMPLY CALL IT KARUBI WITHOUT REFERRING TO IT AS KARUBI-KUI.
WHAT MAKES IT INCORRECT?

BONE?!
THE BONE.
THE MOST DELICIOUS PART?
BUT JAPANESE PEOPLE DON'T KNOW HOW TO EAT THE MOST DELICIOUS PART OF IT.
IS THE BONE TASTY?
HMM... THE TASTE OF THE BONE, HUH...
ギロッ
BUT IF YOU DO THAT, YOU CAN ENJOY THE MEAT'S FLAVOR, BUT YOU WON'T EXPERIENCE THE ESSENTIAL TASTE OF THE BONE.
MOST YAKINIKU RESTAURANTS IN JAPAN SERVE THIN SLICES OF PORK BELLY WHEN THEY SAY GALBI.
5
CUT IT OPEN?
I'LL CUT THIS OPEN FURTHER.
THIS IS REAL GALBI WITH THE BEEF RIBS ATTACHED.


ONCE YOU'VE SLICED ALL THE WAY TO THE EDGE, TURN THE CUT SIDE DOWN.
FIRST, CUT ALONG THE BONE.
MAKE ANOTHER CUT AND OPEN IT UP.
AGAIN, WITH THE CUT SIDE DOWN,
SIMILARLY, CUT ALL THE WAY TO THE EDGE,
6
THIS SAUCE IS THE KEY TO THE FLAVOR OF THE GALBI.
NOW... LET'S MAKE THE SAUCE NEXT.
IMPRESSIVE.
IT HAS FORMED A SHAPE WITH THE BONE AND THREE THIN SLICES OF MEAT CONNECTED.


I WON'T DO SOMETHING SO UNORIGINAL.
THE SAUCE IS BETTER WITH SWEETNESS, BUT MOST COOKS ADD THAT SWEETNESS WITH SUGAR.

FIRST, LET'S LOOK AT THE INGREDIENTS FOR THE MARINADE.
THERE ARE TWO TYPES OF SAUCE: MARINADE FOR SOAKING MEAT AND DIPPING SAUCE FOR EATING THE GRILLED MEAT.

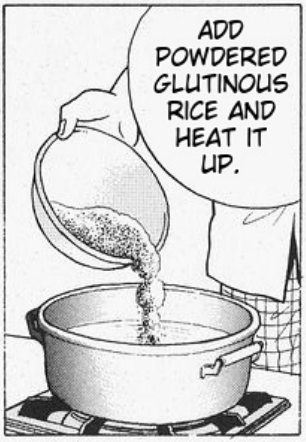
WHAT WILL YOU USE?

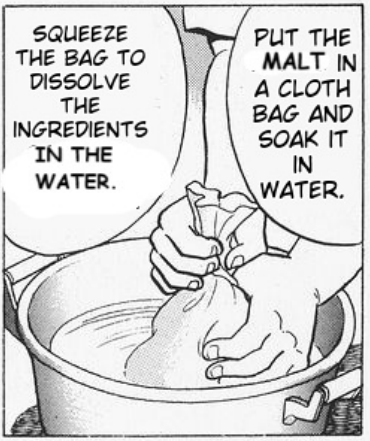
MALT CONTAINS A LOT OF ENZYMES THAT CONVERT STARCH INTO SUGAR.
THAT'S RIGHT. YOU SEE.

WELL, THE INGREDIENT FOR BEER!
OH, IT'S MALT.

7

IT CONVERTS GLUTINOUS RICE STARCH INTO SUGAR.


ADD POWDERED GLUTINOUS RICE AND HEAT IT UP.

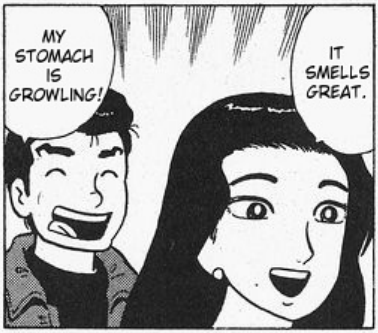

SQUEEZE THE BAG TO DISSOLVE THE INGREDIENTS IN THE WATER.
PUT THE MALT IN A CLOTH BAG AND SOAK IT IN WATER.

HMM... TO MAKE SWEETNESS USING MALT...
THIS SWEETNESS IS MORE REFINED, SOFTER, AND MORE EXPANSIVE THAN SUGAR'S SWEETNESS.
AFTER KEEPING IT AT A TEMPERATURE OF 40-50 DEGREES FOR SEVERAL HOURS, REDUCE IT TO FINISH WITH A THICK, SWEET SYRUP.
WHAT IS THAT?
THERE'S ANOTHER SECRET TO THE FLAVOR.
THIS IS USED AS SEASONING IN ITS POWDERED FORM.
THAT'S RIGHT, THIS IS THE MISO BALL.
WOW!
IT LOOKS JUST LIKE A SOLIDIFIED MISO.
THE COLOR IS BROWNISH AND LOOKS VERY FIRM.
8
ADD GROUND SESAME, GINGER JUICE, AND FINALLY SESAME OIL.
AFTER COOLING, ADD PEPPER, MINCED GREEN ONIONS, AND MINCED GARLIC.
ADD SOY SAUCE, SAKE, AND MISO BALL POWDER AND BRING TO A BOIL.
TO THE MALT SYRUP FROM EARLIER,

YOU LET IT SIT FOR A FEW DAYS BEFORE USING IT.

IT'S NOT JUST ABOUT SOAKING IT.
THAT'S WHY IT'S CALLED A MARINADE.
YOU MASSAGE THE MEAT WELL SO THAT THE SAUCE SEEPS IN.

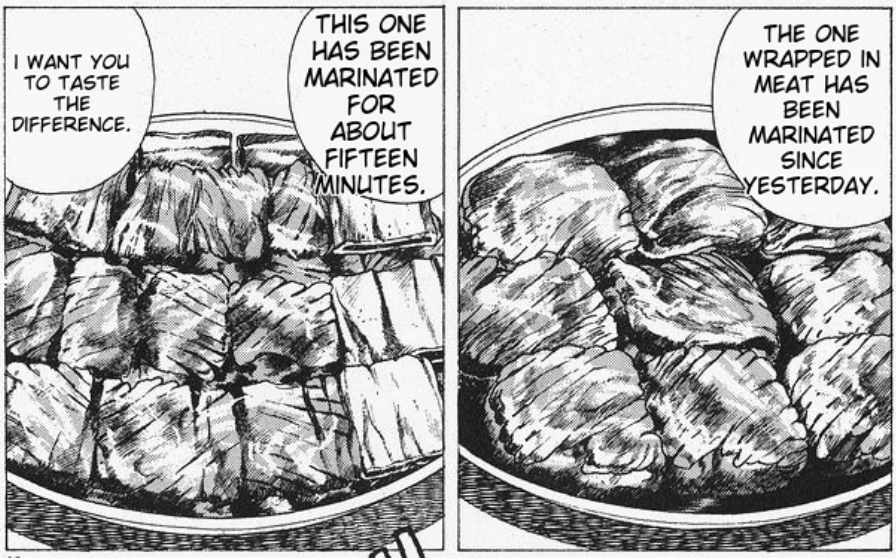
9


MY STOMACH IS GROWLING!
IT SMELLS GREAT.

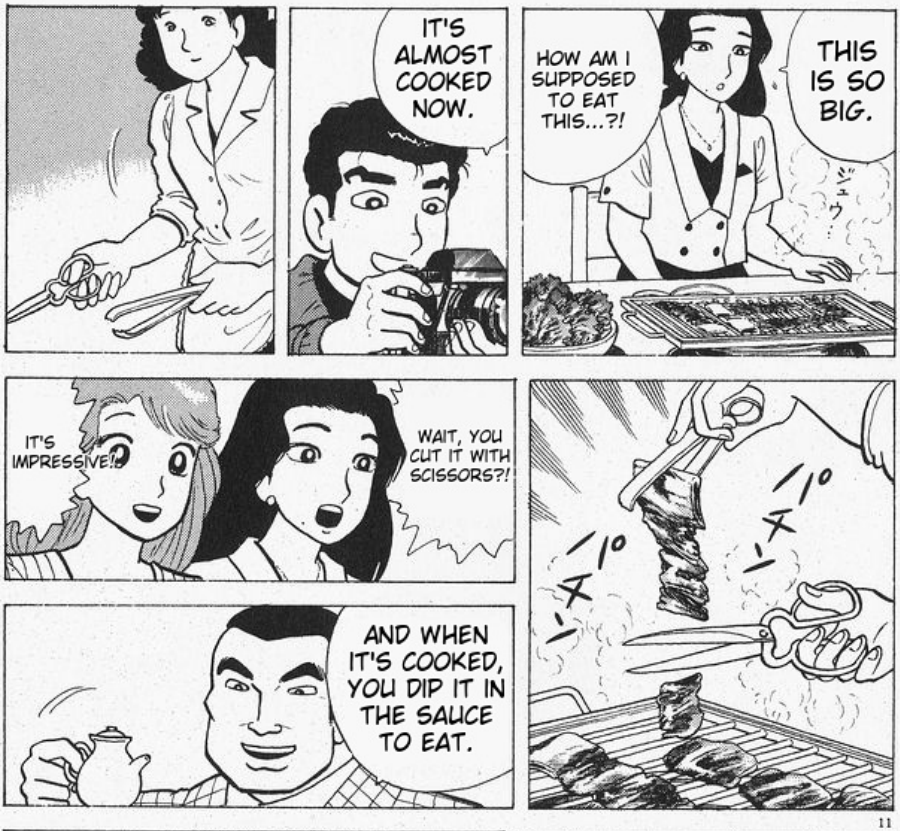
THERE ARE TWO OPINIONS: ONE IS THAT IF YOU LEAVE IT ON FOR TOO LONG, THE MEAT LOSES ITS FLAVOR, SO ABOUT FIFTEEN MINUTES RIGHT BEFORE GRILLING IS BEST.
AS FOR THE SOAKING TIME, SOME SAY TO MARINATE FOR OVER A DAY TO LET THE FLAVOR SOAK INTO THE MEAT,
TODAY, WE'LL HAVE YOU EXPERIENCE BOTH.

NOW, LET'S HAVE YOU TASTE IT AT THAT TABLE OVER THERE.

明月


I WANT YOU TO TASTE THE DIFFERENCE.
THIS ONE HAS BEEN MARINATED FOR ABOUT FIFTEEN MINUTES.
THE ONE WRAPPED IN MEAT HAS BEEN MARINATED SINCE YESTERDAY.

10

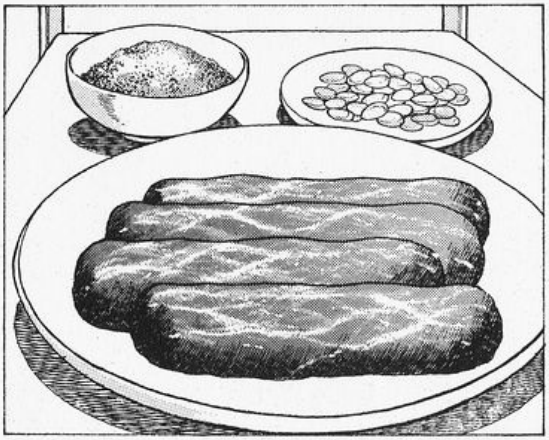

IT'S ALMOST COOKED NOW.
THIS IS SO BIG.
HOW AM I SUPPOSED TO EAT THIS...?!
ジュウ…
WAIT, YOU CUT IT WITH SCISSORS?!
IT'S IMPRESSIVE!?
AND WHEN IT'S COOKED, YOU DIP IT IN THE SAUCE TO EAT.
チョキン
チョキン
11
I SEE... YOU ADD A RICH FLAVOR WITH THE MARINATING SAUCE FIRST,
YOU DIP IT IN A SAUCE MADE WITH FRUITS TO BRING OUT THE SWEETNESS AND ACIDITY, AND ENJOY IT FRESH.
THIS DIPPING SAUCE IS DIFFERENT FROM THE MARINATING SAUCE,
IT'S FINISHED WITH A REFRESHING LIGHT FLAVOR BY ADDING JUICES FROM APPLES, SUDACHI, AND LEMONS.
THAT'S REALLY WELL THOUGHT OUT.

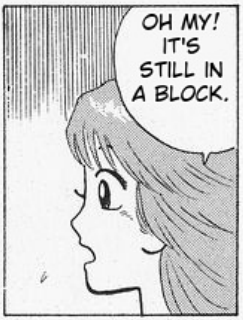
FIRST, PLACE THE MEAT WITH DIPPING SAUCE ON THE PERILLA LEAF.
THEN, PLACE YOUR PREFERRED AMOUNT OF FINELY SLICED GREEN ONION, CHOPPED GARLIC, AND FRESH CHILI PEPPER ON TOP.
ADD GOCHUJANG AND WRAP IT UP TO EAT.
HMM, WELL DONE.
シャク
シャク
シャク
バリ
12
THE SPICINESS OF EACH INGREDIENT BLENDS PERFECTLY WITH THE MEAT'S FLAVOR!
BUT IT'S DELICIOUS -!
OH... IT'S SPICY-!
シャク
UH...
※A VEGETABLE LIKE LETTUCE

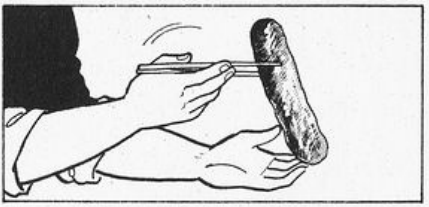
DELICIOUS STORIES 22

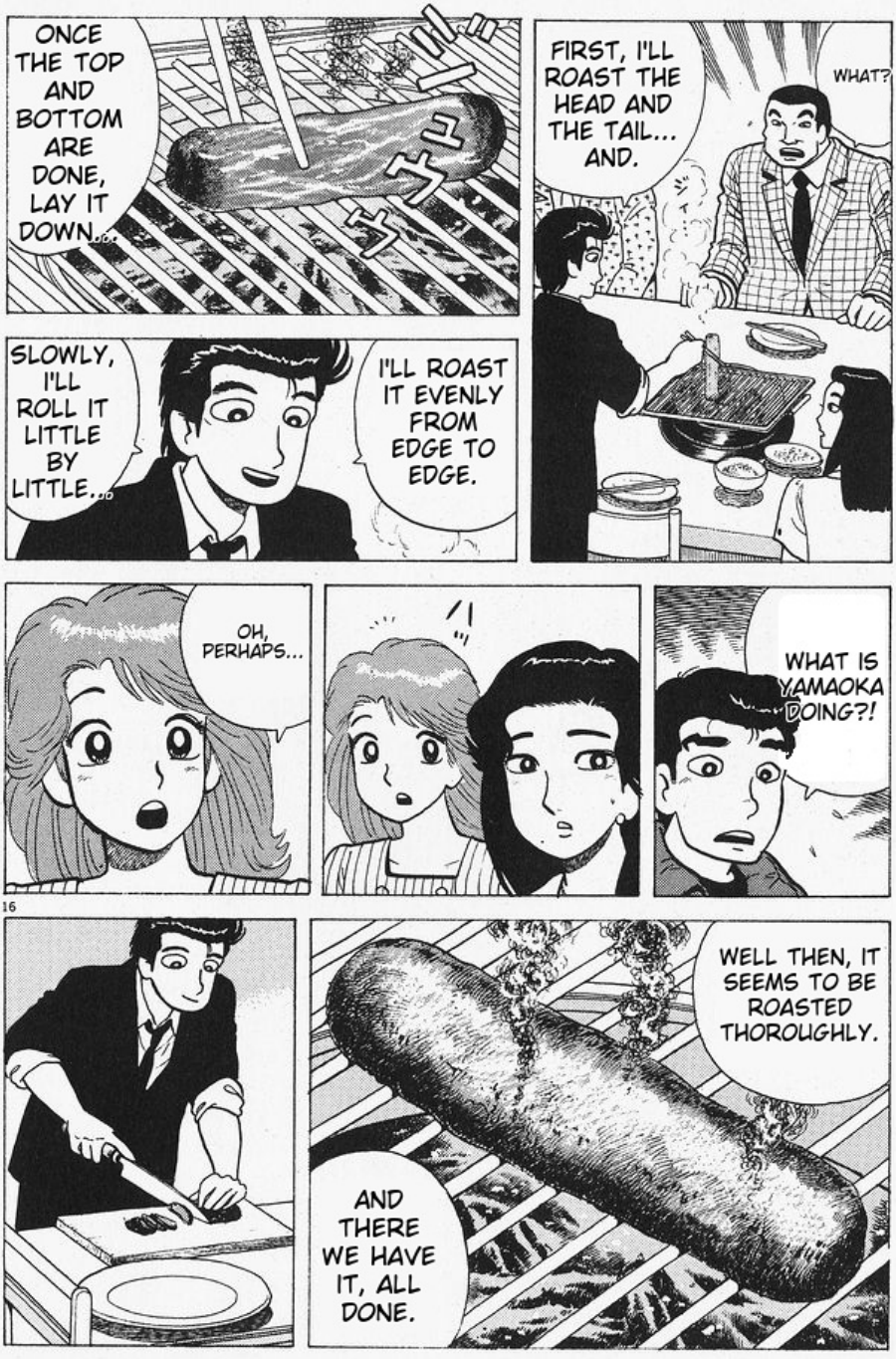
ARE THEY SECRETLY EATING IT THEMSELVES?
WHERE DO JAPANESE YAKINIKU RESTAURANTS DISPOSE OF THESE BONES?
AFTER ALL, WHETHER IT'S BEEF, PORK, OR FISH, THE MEAT AROUND THE BONES IS THE MOST DELICIOUS.
NOW, IT'S YOUR TURN NEXT.
SO, NOW YOU UNDERSTAND WHAT REAL GALBI AND KARUBI-KUI LOOK LIKE.
ALRIGHT, I'LL GO PREPARE.
I'M WORRIED...
I WONDER IF YAMAOKA-SAN WILL BE OKAY...?
14

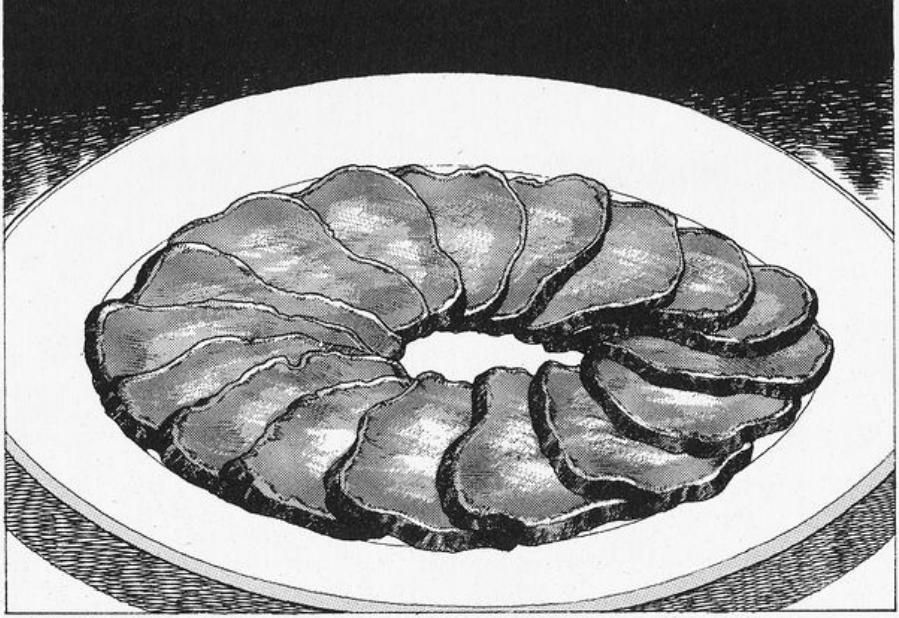
DELICIOUS STORIES 22



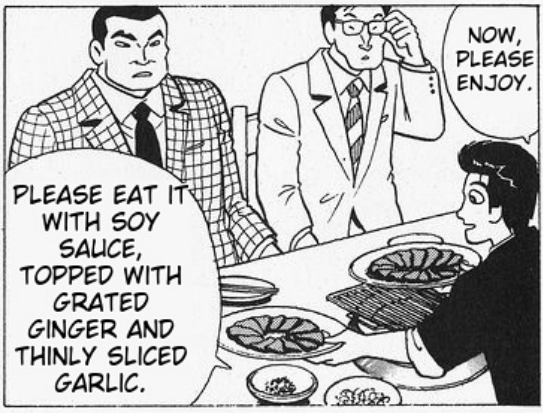


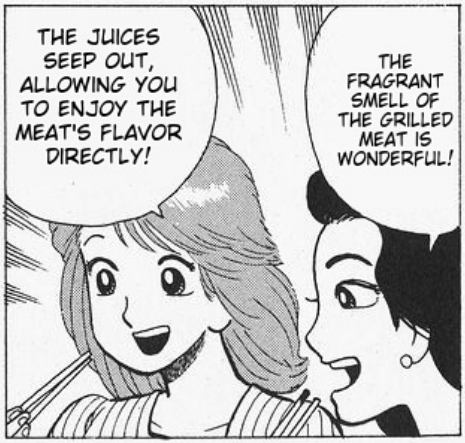


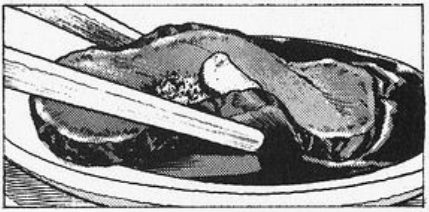

ONCE THE TOP AND BOTTOM ARE DONE, LAY IT DOWN...
FIRST, I'LL ROAST THE HEAD AND THE TAIL... AND.
WHAT?
SLOWLY, I'LL ROLL IT LITTLE BY LITTLE...
I'LL ROAST IT EVENLY FROM EDGE TO EDGE.
OH, PERHAPS...
WHAT IS YAMAOKA DOING?!
16
WELL THEN, IT SEEMS TO BE ROASTED THOROUGHLY.
AND THERE WE HAVE IT, ALL DONE.



ON THE OUTSIDE, THE COLORS GRADUALLY BECOME VIVID FROM DARK BROWN, BROWN, ORANGE, TO PINK...
THE CUT SURFACE IS VERY BEAUTIFUL.


PLEASE EAT IT WITH SOY SAUCE, TOPPED WITH GRATED GINGER AND THINLY SLICED GARLIC.
NOW, PLEASE ENJOY.


THE JUICES SEEP OUT, ALLOWING YOU TO ENJOY THE MEAT'S FLAVOR DIRECTLY!
THE FRAGRANT SMELL OF THE GRILLED MEAT IS WONDERFUL!



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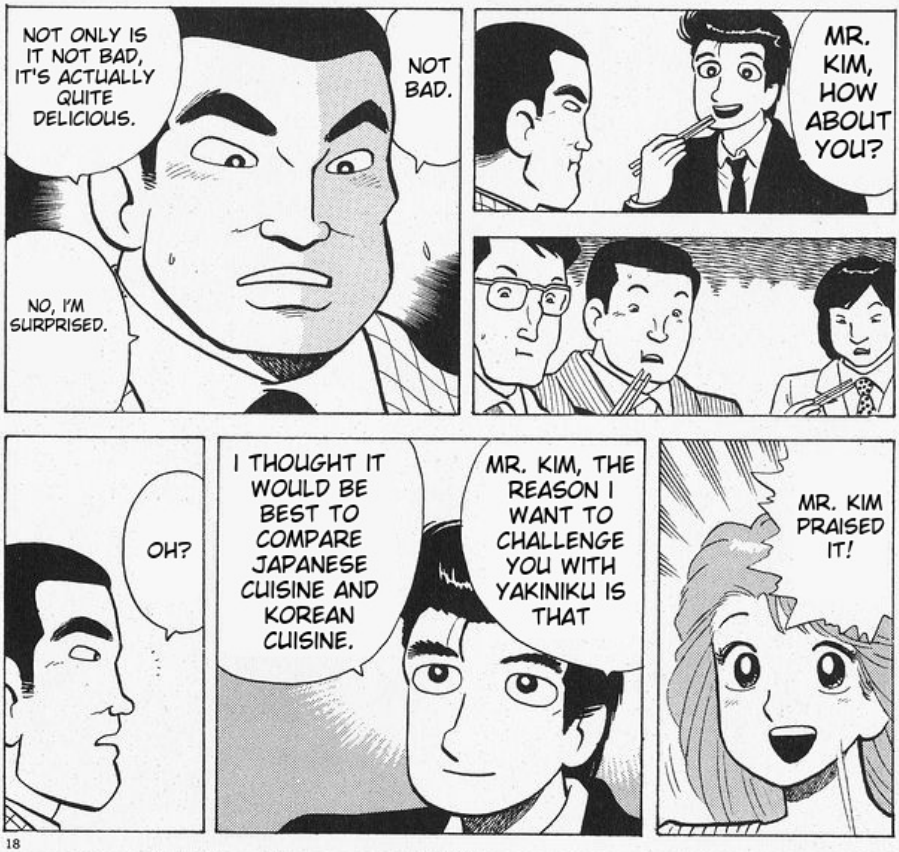
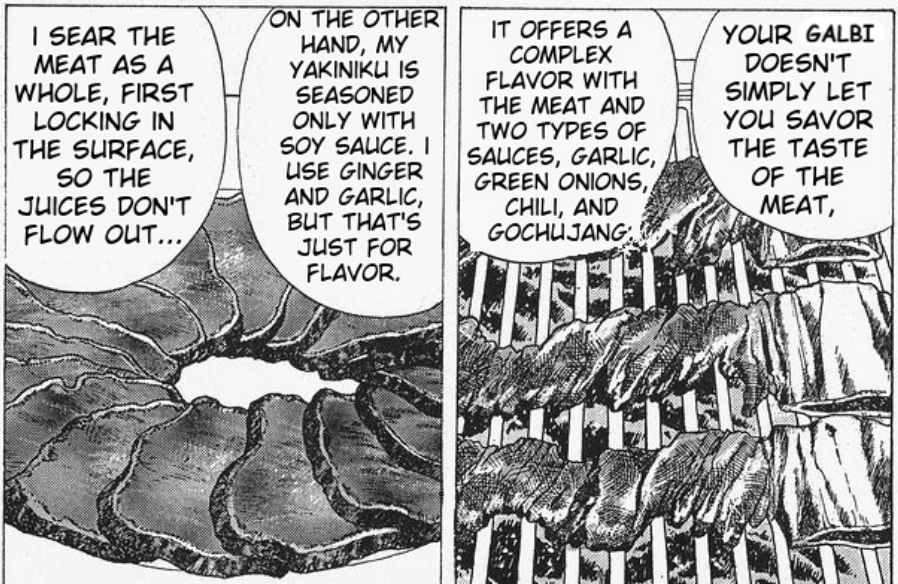
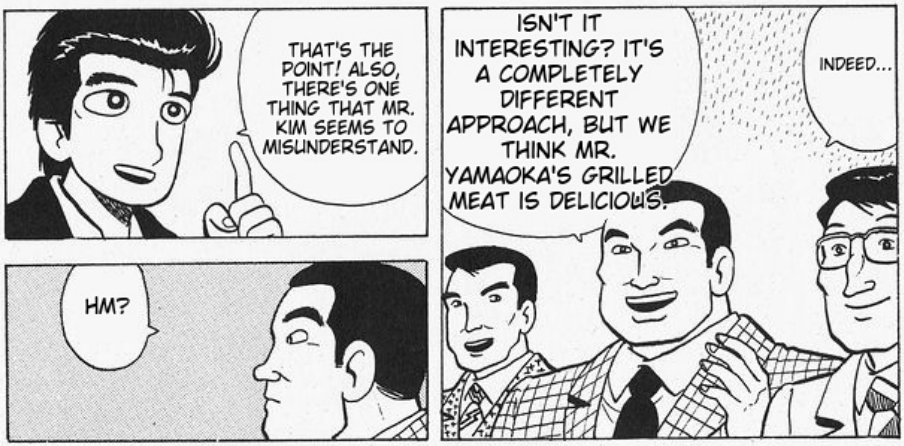
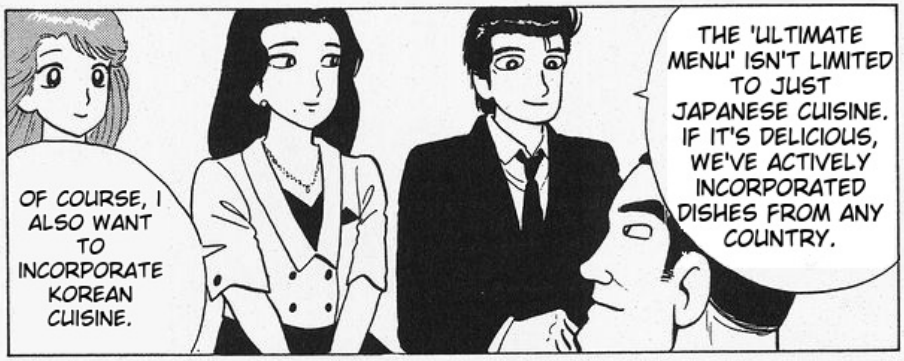

NOT ONLY IS IT NOT BAD, IT'S ACTUALLY QUITE DELICIOUS.
NOT BAD.
NO, I'M SURPRISED.
MR. KIM, HOW ABOUT YOU?
OH?
I THOUGHT IT WOULD BE BEST TO COMPARE JAPANESE CUISINE AND KOREAN CUISINE.
MR. KIM, THE REASON I WANT TO CHALLENGE YOU WITH YAKINIKU IS THAT
MR. KIM PRAISED IT!


I SEAR THE MEAT AS A WHOLE, FIRST LOCKING IN THE SURFACE, SO THE JUICES DON'T FLOW OUT...
ON THE OTHER HAND, MY YAKINIKU IS SEASONED ONLY WITH SOY SAUCE. I USE GINGER AND GARLIC, BUT THAT'S JUST FOR FLAVOR.
IT OFFERS A COMPLEX FLAVOR WITH THE MEAT AND TWO TYPES OF SAUCES, GARLIC, GREEN ONIONS, CHILI, AND GOCHUJANG.
YOUR GALBI DOESN'T SIMPLY LET YOU SAVOR THE TASTE OF THE MEAT,

IT'S A COMPLETELY DIFFERENT WAY OF THINKING FROM OURS.
I SEE, THIS WAY OF MAKING IT IS TO PURELY SAVOR THE TASTE OF THE MEAT.
IF YOU SLICE IT THINLY, YOU CAN ENJOY THE RICH FLAVOR OF THE MEAT FILLED WITH ITS JUICES.
THE FAR-INFRARED EFFECT OF CHARCOAL HEAT PENETRATES DEEP INTO THE MEAT, ACTIVATING ITS UMAMI.
IT'S LIKE A PIANO QUINTET OR PIANO CONCERTO.
ON THE OTHER HAND, KOREAN CUISINE, WHETHER IT'S JJIM, JJIGAE, OR KIMCHI, AIMS TO CREATE COMPLEX FLAVORS BY COMBINING MULTIPLE INGREDIENTS.
IN A SENSE, IT'S LIKE A PIANO SOLO.
IF YOU CONSIDER JAPANESE KAISEKI CUISINE, ASIDE FROM SPECIAL ITEMS, THERE IS ALWAYS A FOCUS ON DRAWING OUT THE FLAVOR OF EACH INDIVIDUAL INGREDIENT.
19
IT'S NOT ABOUT WHICH IS BETTER OR SUPERIOR; THIS IS A DIFFERENCE IN CULTURE BETWEEN JAPAN AND KOREA.
WHEN TRYING TO GRILL THE SAME BEEF, AS A JAPANESE PERSON, I CAN'T HELP BUT THINK OF THIS GRILLING METHOD INSTEAD OF JUST GALBI.

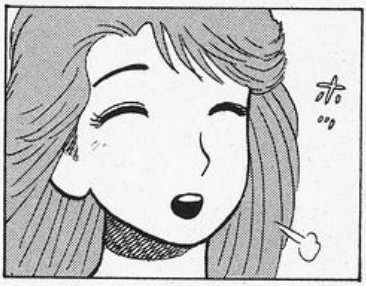

THAT'S THE POINT! ALSO, THERE'S ONE THING THAT MR. KIM SEEMS TO MISUNDERSTAND.
HM?
ISN'T IT INTERESTING? IT'S A COMPLETELY DIFFERENT APPROACH, BUT WE THINK MR. YAMAOKA'S GRILLED MEAT IS DELICIOUS.
INDEED...

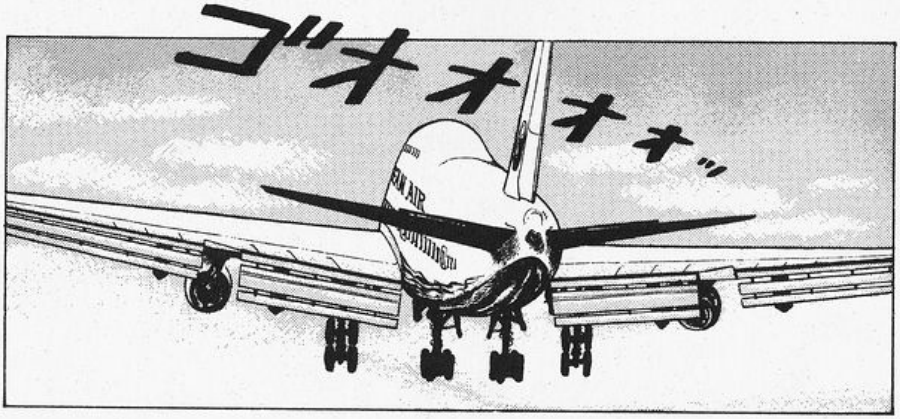

OF COURSE, I ALSO WANT TO INCORPORATE KOREAN CUISINE.
THE 'ULTIMATE MENU' ISN'T LIMITED TO JUST JAPANESE CUISINE. IF IT'S DELICIOUS, WE'VE ACTIVELY INCORPORATED DISHES FROM ANY COUNTRY.

20

LET'S STOP WITH THE PETTY KOREAN-JAPANESE RIVALRY.
THAT'S RIGHT, MR. YAMAOKA.
LET'S LEND OUR WISDOM OF KOREAN COOKING FOR THE 'ULTIMATE MENU.'
I BELIEVE WE'VE ALREADY GAINED SOME UNDERSTANDING THROUGH TODAY'S GRILLED MEAT.
IF WE CAN UNDERSTAND EACH OTHER'S CULTURES THROUGH THE TASTE OF FOOD, THERE'S NO BETTER STORY.

DELICIOUS STORIES 22





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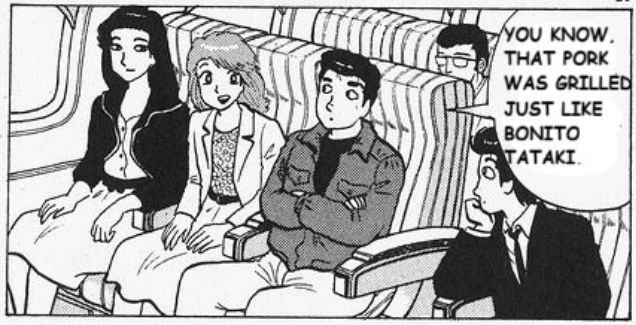
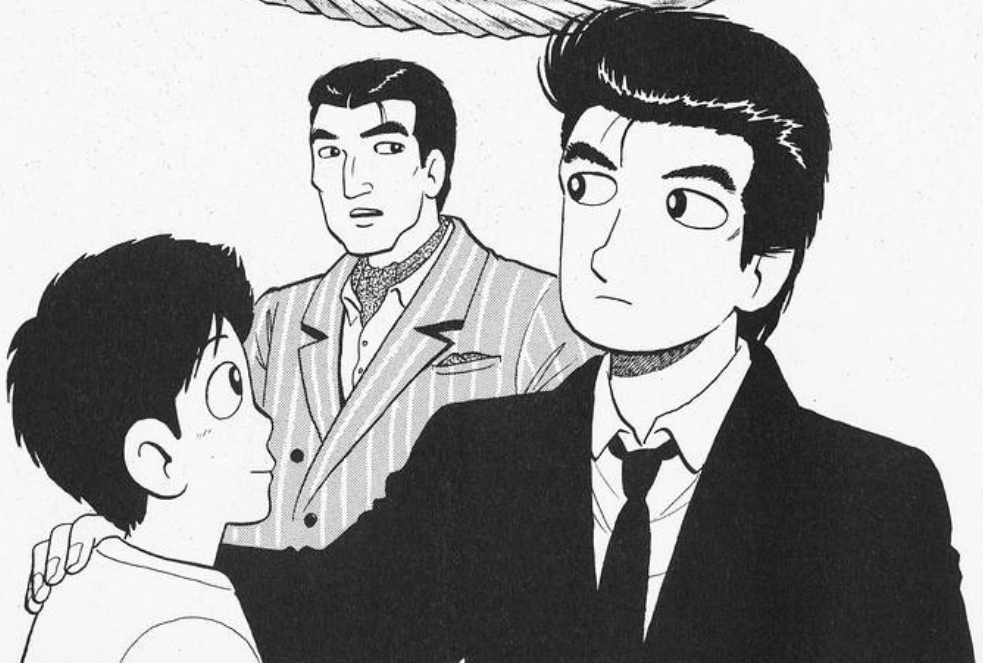
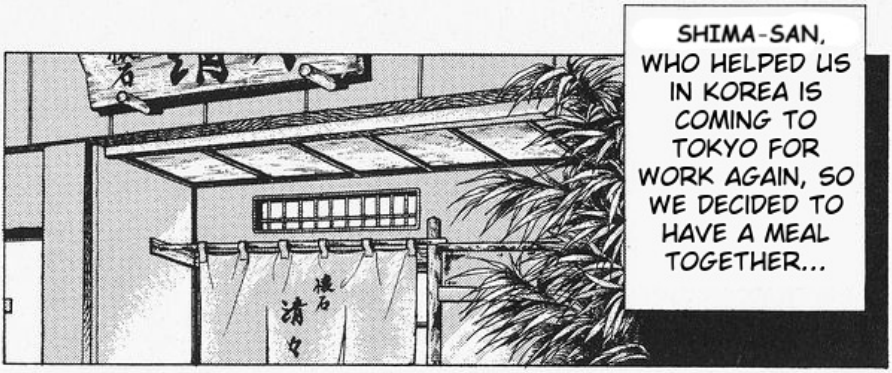


BUT IT WORKED QUITE WELL TO COMPETE AGAINST GALBI.
IT'S NOT THAT UNCOMMON TO PREPARE BEEF IN THE STYLE OF BONITO TATAKI.
WHEN YOU THINK OF KOCHI, YOU THINK OF BONITO TATAKI.
ACTUALLY, THE WORDS THE OLD MAN SAID ABOUT BEING FORCED TO WORK IN KOCHI REMINDED ME OF THAT.
YOU CAN'T ALWAYS EXPECT LUCK TO WORK OUT LIKE IT DID THIS TIME.
IT WOULD BE QUITE A CHALLENGE IF WE ENDED UP FACING THE 'ULTIMATE MENU' ON-SITE AGAIN.
BUT FROM HERE ON, WE'LL ALSO GO TO PLACES LIKE THAILAND OR INDIA,
22
PU!
WHAT ARE YOU TALKING ABOUT! YOU SMELL TOO.
CHIKIJO-KUN, YOU REALLY SHOULD SAY LESS; YOU SMELL STRONGLY OF GARLIC.
KURITA-SAN AS WELL.
MARIKO-SAN DOES, TOO!

第4話
新ジャガの幸




SHIMA-SAN, WHO HELPED US IN KOREA IS COMING TO TOKYO FOR WORK AGAIN, SO WE DECIDED TO HAVE A MEAL TOGETHER...

THANKS TO YOU, THE 'WORLD FLAVOR TOUR' KOREA EDITION WAS A GREAT SUCCESS.

2

AND THE CHILI PEPPERS TOO.
BUT EVER SINCE THEN, I'VE FELT LONELY WITHOUT EATING A CHUNK OF GARLIC.

I'M GLAD I COULD HELP, MY FAMILY WAS HAPPY TOO.

I OWE EVERYTHING TO YOU, MR. SHIMA.

シー

THE OTHER DAY, YOU WERE EATING SWEET RED BEAN SOUP WITH GARLIC, WEREN'T YOU, YAMAOKA-SAN?

I DID NOT!
ははは

IF YOU WERE IN JAPAN, YOU SHOULD HAVE CALLED ME.
OH, SHIMA-SAN!

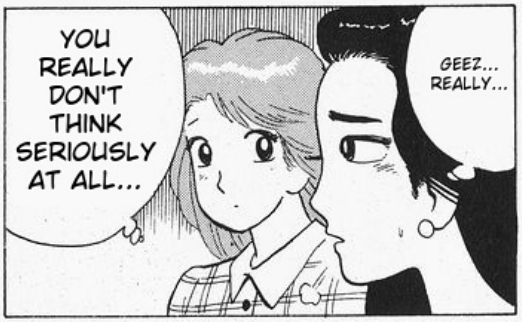
THIS IS A SURPRISE, MISAKI-SAN.

3

LET ME KNOW IF YOU HAVE TIME.
BUT IF IT'S YOU, OLD FRIEND, I'LL ALWAYS JOIN YOU FOR A MEAL!

WELL, IT'S BUSY WHEN YOU'RE MANAGING TWENTY OR THIRTY COMPANIES!
I THOUGHT YOU MIGHT BE BUSY...

HE IS A BUSINESSMAN WHO HAS ACHIEVED GREAT SUCCESS WITH NO RIVALS.
REAL ESTATE, TRADE, RESTAURANTS, DISCOS...
I ONCE INTERVIEWED MR. MISAKI FOR A SHOW CALLED 'NEW POWER PLAYERS OF JAPAN.'
THAT'S SO COOL!
WOW... A YOUNG BILLIONAIRE, HUH?
YOU COULD BECOME THE HEIR OF A BILLIONAIRE?!
YAMAOKA, YOU SHOULD MARRY MISS FUTAKI.
ISN'T MR. FUTAKI A BILLIONAIRE?
BILLIONAIRES ARE IN A DIFFERENT WORLD FROM US.
4
WELL THEN, BEING A NEWSPAPER REPORTER AND SLACKING OFF IS MUCH EASIER.
BUT... IT SEEMS THAT ONCE YOU BECOME A BILLIONAIRE, YOU HAVE TO WORRY ABOUT THIEVES AND WORK TO PROTECT YOUR WEALTH.
!


YOU REALLY DON'T THINK SERIOUSLY AT ALL...
GEEZ... REALLY...

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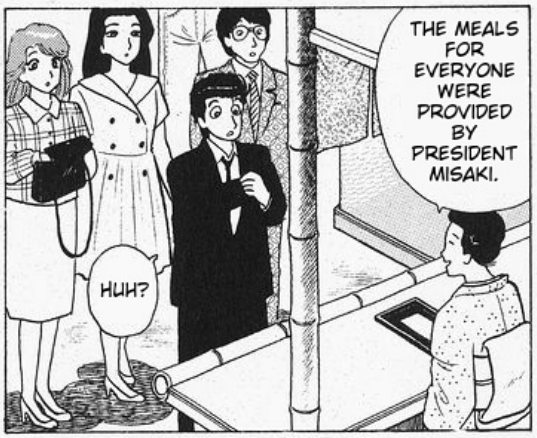
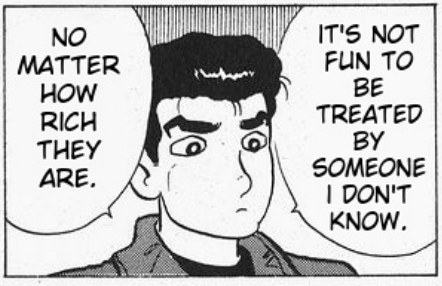
JAPANESE NEWSPAPERS REALLY HAVE IT EASY, DON'T THEY!

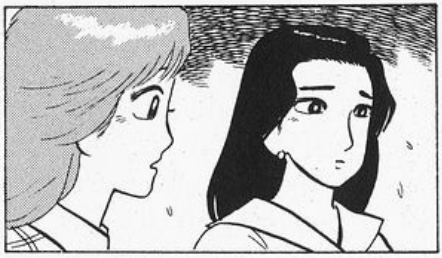

THE MEALS FOR EVERYONE WERE PROVIDED BY PRESIDENT MISAKI.
HUH?

THE BILL, PLEASE.


NO MATTER HOW RICH THEY ARE.
IT'S NOT FUN TO BE TREATED BY SOMEONE I DON'T KNOW.

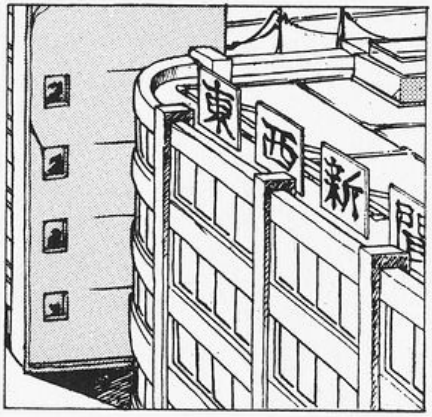
HE TREATED ME TO A MEAL...

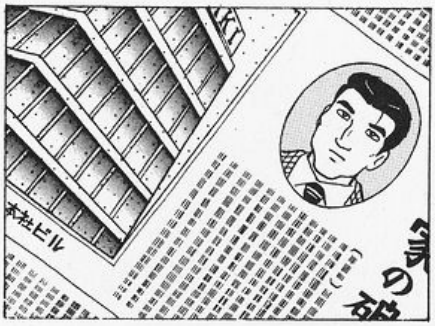
5



FIRST OF ALL, TODAY WE INVITED MR. SHIMA AS A THANK YOU FOR TAKING CARE OF US IN KOREA...
BUT THERE'S NO REASON FOR US TO BE TREATED AS WELL.

'THE DOWNFALL OF A YOUNG ENTREPRENEUR,' THEY SAY!
WOW!


東西新聞


木村ビル

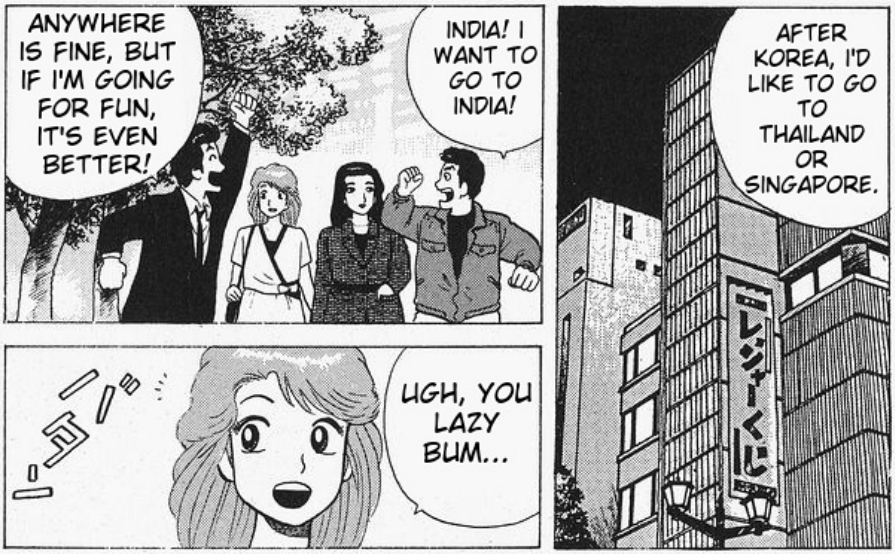
'PRESIDENT MISAKI IS MISSING.'
'THE RAPIDLY GROWING MISAKI GROUP GOES BANKRUPT DUE TO FAILED REAL ESTATE AND STOCK SPECULATION.'

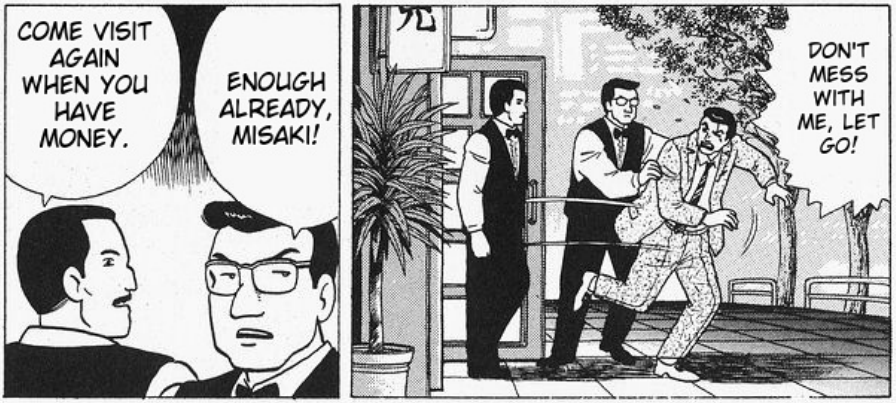
OH... THAT WAS THE PERSON I MET WHEN I HAD DINNER WITH SHIMA-SAN THE OTHER DAY...

6

.....

SERVES YOU RIGHT, YOU JERK~~~!
A YOUNG, HANDSOME, RICH GUY? THAT KIND OF PERSON IS THE ENEMY OF HUMANITY!


ANYWHERE IS FINE, BUT IF I'M GOING FOR FUN, IT'S EVEN BETTER!
INDIA! I WANT TO GO TO INDIA!
AFTER KOREA, I'D LIKE TO GO TO THAILAND OR SINGAPORE.
レジャーくん
ハーッ
UGH, YOU LAZY BUM...


COME VISIT AGAIN WHEN YOU HAVE MONEY.
ENOUGH ALREADY, MISAKI!
DON'T MESS WITH ME, LET GO!

7

HEY, THAT PERSON...
I'VE SUPPORTED THIS SHOP ALL THIS TIME!
YOU GUYS, HOW DARE YOU SAY SUCH THINGS!
DAMN IT!

THE ONES WHO HAVE BEEN KISSING UP TO ME SO FAR HAVE SUDDENLY TURNED COLD, AS IF FLIPPING A SWITCH...
I GO BANKRUPT AND END UP BROKE,
THEY SAY HUMAN FEELINGS ARE LIKE PAPER... AND THAT'S EXACTLY TRUE...
WHERE ARE YOU GOING FROM HERE?
THEN I'LL SMACK THE FACES OF THOSE WHO MOCKED ME WITH A STACK OF CASH...!
DAMN IT, JUST WATCH... I'LL RESTART MY BUSINESS AND SHOW YOU HOW I RECOVER MY LOSSES.
8
OUCH! IT HURTS...!
I'M GOING HOME!
I'M GOING HOME!

I'LL TAKE YOU HOME.
I OWE YOU FOR THE MEAL YOU TREATED US TO.

DAMN IT! EVEN THE PEOPLE ON THE ROAD ARE MAKING FUN OF ME!

9

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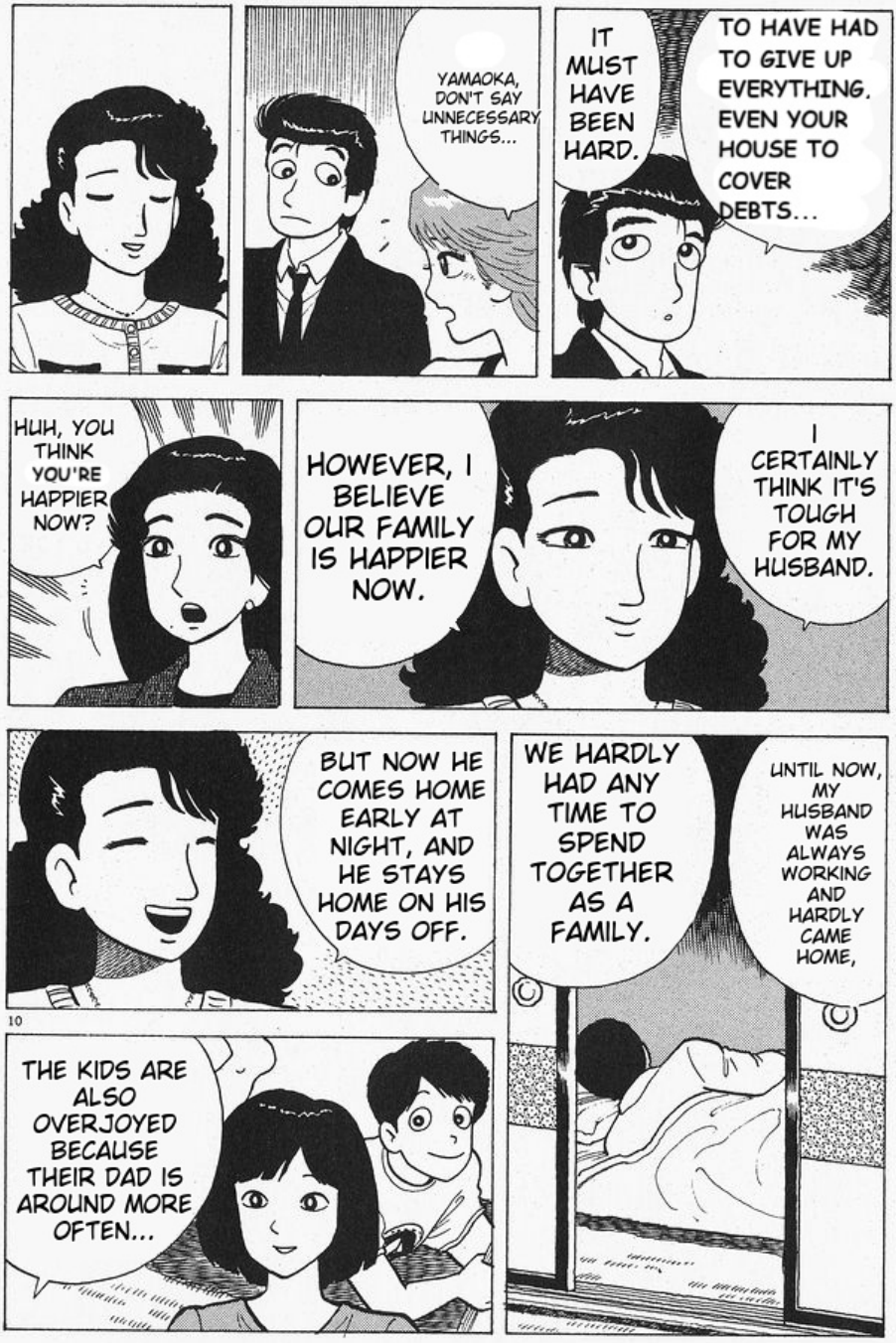
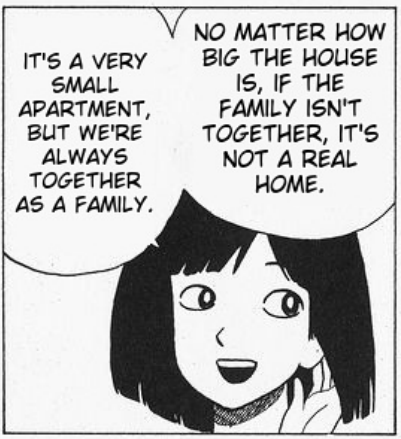
HE MUST HAVE LIVED IN A BIG MANSION, AFTER ALL...
HOWEVER... I CAN UNDERSTAND HOW MISAKI FEELS.

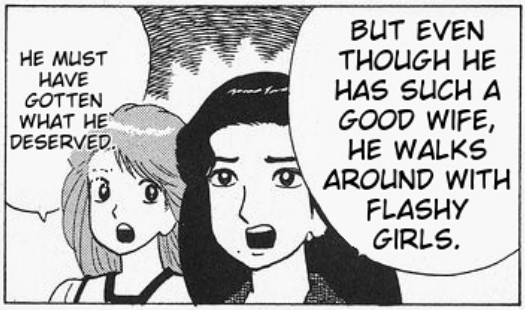

YAMAOKA, DON'T SAY UNNECESSARY THINGS...
IT MUST HAVE BEEN HARD.
TO HAVE HAD TO GIVE UP EVERYTHING. EVEN YOUR HOUSE TO COVER DEBTS...
HUH, YOU THINK YOU'RE HAPPIER NOW?
HOWEVER, I BELIEVE OUR FAMILY IS HAPPIER NOW.
I CERTAINLY THINK IT'S TOUGH FOR MY HUSBAND.
BUT NOW HE COMES HOME EARLY AT NIGHT, AND HE STAYS HOME ON HIS DAYS OFF.
10
WE HARDLY HAD ANY TIME TO SPEND TOGETHER AS A FAMILY.
UNTIL NOW, MY HUSBAND WAS ALWAYS WORKING AND HARDLY CAME HOME,
THE KIDS ARE ALSO OVERJOYED BECAUSE THEIR DAD IS AROUND MORE OFTEN...

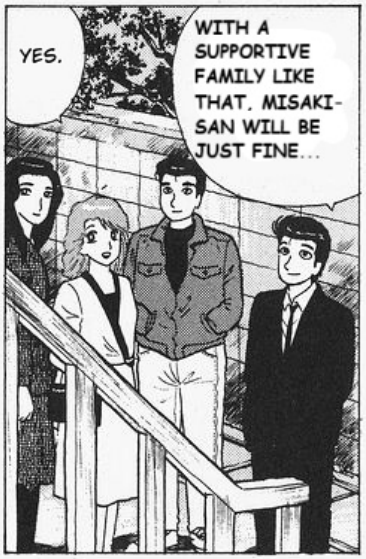
RIGHT NOW, HE TEACHES ME BASEBALL AND TAKES ME FISHING.
BEFORE, MY DAD NEVER PLAYED WITH ME AT ALL, BUT,
I'M HAVING MORE FUN NOW.


IT'S A VERY SMALL APARTMENT, BUT WE'RE ALWAYS TOGETHER AS A FAMILY.
NO MATTER HOW BIG THE HOUSE IS, IF THE FAMILY ISN'T TOGETHER, IT'S NOT A REAL HOME.

.....

11


HE MUST HAVE GOTTEN WHAT HE DESERVED.
BUT EVEN THOUGH HE HAS SUCH A GOOD WIFE, HE WALKS AROUND WITH FLASHY GIRLS.


YES.
WITH A SUPPORTIVE FAMILY LIKE THAT, MISAKI-SAN WILL BE JUST FINE...

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そそ.....
REALLY, MEN ARE...
HONESTLY, GEEZ...

WELL, THAT'S UNDERSTANDABLE; HE DID RUIN A COMPANY.
THE REPUTATION OF THAT MAN, MISAKI, ISN'T GOOD.
WELL. I INQUIRED WITH THOSE BUSINESSMEN LIKE YOU ASKED ME TO. SHIRO...
ALL THE COMPANIES HE MANAGED WERE EXCELLENT, AND EVEN AFTER BANKRUPTCY, OTHER RELATED COMPANIES WERE EAGER TO BUY HIS COMPANY, SETTLING THE DEBTS.
HOWEVER, THAT MAN'S SKILLS IN HIS MAIN PROFESSION ARE HIGHLY REGARDED.
THEY SAY SUCH A MAN CAN'T BE TRUSTED.
HIS WAY OF HANDLING THINGS ISN'T GOOD. IN OTHER WORDS, HE GAMBLED HIS IMPORTANT MAIN BUSINESS.
HMM...
12
PEOPLE SUSPECT HE MIGHT GET INVOLVED IN SPECULATION AGAIN.
THE ISSUE IS THE TRUST I MENTIONED EARLIER.
THAT'S WHY IF THAT MAN SAYS HE WANTS TO START A BUSINESS AGAIN, THERE SHOULD BE PEOPLE WILLING TO INVEST.

HEY, SHIRO, WAIT!
OH NO! IF THIS TURNS INTO A LECTURE, IT'LL BE A DISASTER, SEE YOU LATER!!!
TRUST IS THE MOST IMPORTANT THING FOR HUMANS. YOU TOO, EARN TRUST FROM OTHERS...
NEXT SUNDAY IS HIS SON'S BIRTHDAY, RIGHT?
I RECEIVED A THANK YOU CALL FROM MR. MISAKI'S WIFE.
文化部
NEW POTATOES ARE ALREADY OUT.
IT'S STILL SMALL, BUT I REALLY LIKE IT, THE SMOOTH TEXTURE.
I WANT TO GIVE A BIRTHDAY GIFT, BUT WHAT WOULD BE GOOD?
I'VE COMPLETELY TAKEN A LIKING TO TSUTOMU-KUN.
13
WELL, IT'S NOT YOU!!!
IF IT WERE ME, I WOULDN'T NEED ANYTHING EXTRA, JUST GIVE ME MONEY.

WHAT ARE YOU SAYING, KURITA? YOU SHOULD FIND A GOOD PERSON QUICKLY; CUT TIES WITH THE BAD MEN EARLY.
WELL, THANK YOU BOTH FOR THE MEAL IDEA.
IT'S MY HUSBAND'S FAVORITE.
FOR TONIGHT'S SIDE DISH, I'LL MAKE MEAT AND POTATOES WITH SMALL POTATOES.
OH, I'LL MAKE SOMETHING FOR ARAKAWA-SAN TOO.
SO... IS THAT REALLY A GOOD IDEA...?
YEAH, THAT SOUNDS GOOD.
IF YOU HAVE TIME TO THINK ABOUT SOMEONE ELSE'S BIRTHDAY, YOU SHOULD DO SOMETHING FOR YOURSELF TOO!
HE'S REALLY A HOPELESS MAN.
A PARTY? OH... ARE YOU TALKING ABOUT TSUTOMU-KUN?
INSTEAD OF GIVING A GIFT, WHY NOT THROW A PARTY FOR THE BIRTHDAY CELEBRATION?
HM?
HM?

HELLO!
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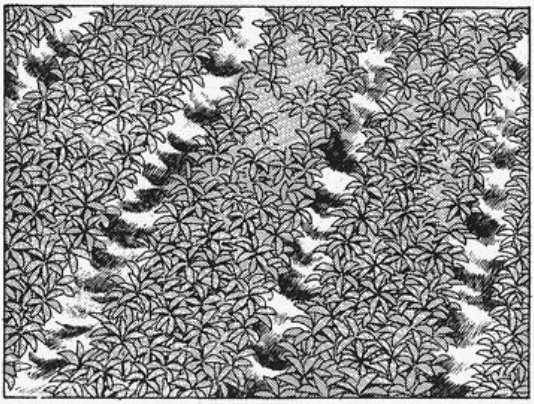
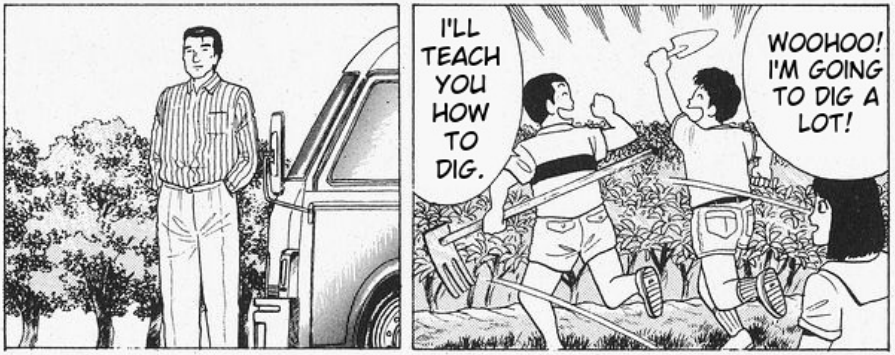


15

WELCOME.
WELCOME.

GO AHEAD AND DIG IT OUT.
ALRIGHT, TSUTOMU-KUN, THERE'S TREASURE BURIED IN THIS FIELD.


I'LL TEACH YOU HOW TO DIG.
WOOHOO! I'M GOING TO DIG A LOT!

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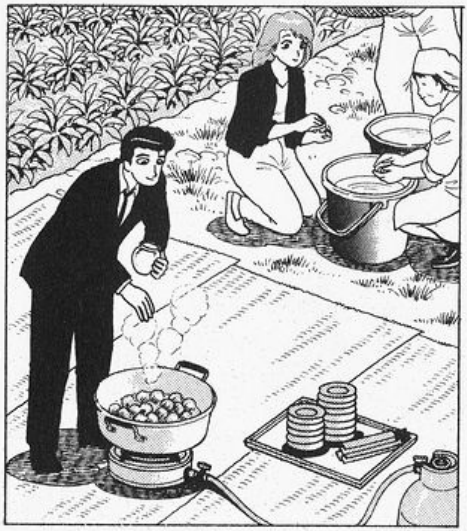
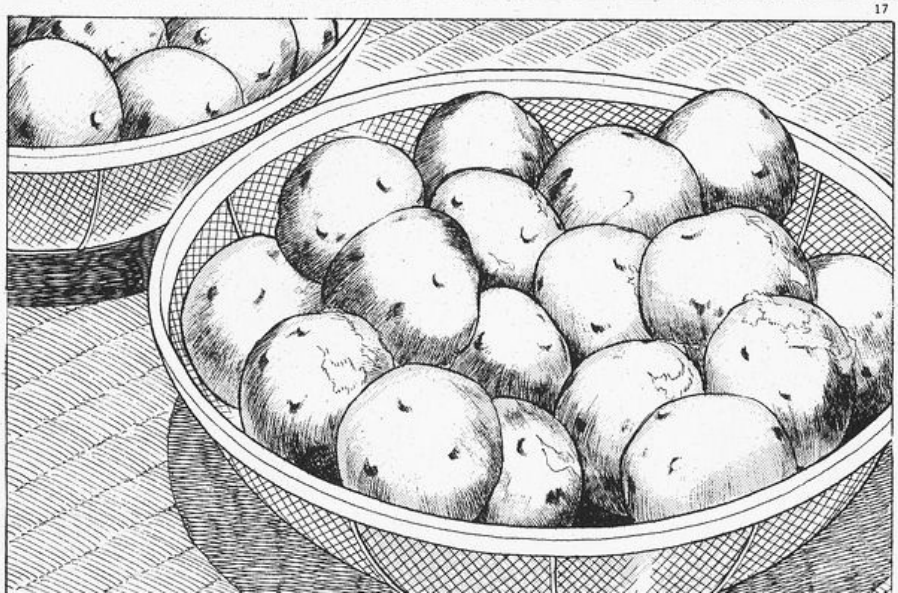
I'M STILL YOUR MOTHER.
I HAVE MORE THAN YOU!

HOORAY! THERE'S SO MANY!

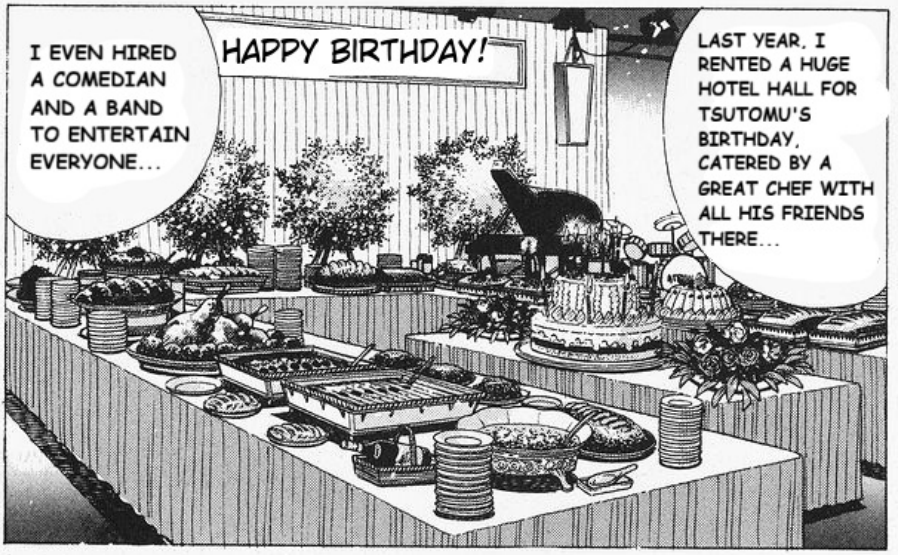
……

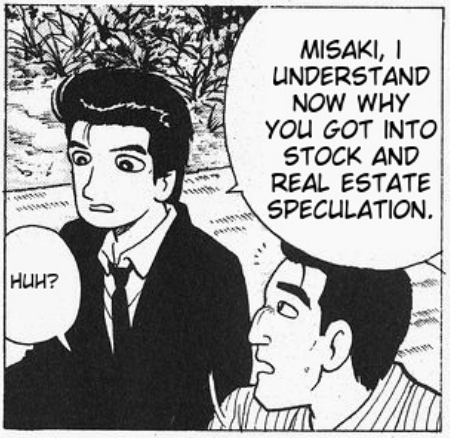
COOKING MASTER BOY 22





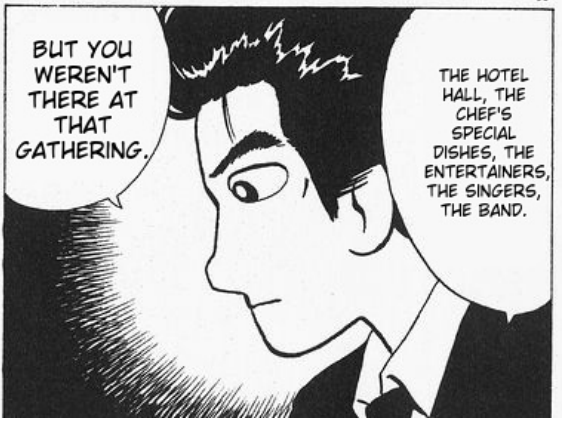
THANK YOU VERY MUCH!
LET'S EAT, ... OH WAIT.
CONGRATULATIONS!
TO TSUTOMU-KUN! HAPPY BIRTHDAY!!!!
AFTER ALL, NEW POTATOES ARE BEST EATEN WITH JUST SALT!
DELICIOUS! I'VE ALREADY EATEN THREE OF THEM!
ガツガツ
THIS JUICY, STICKY TEXTURE AND REFRESHING TASTE IS IRRESISTIBLE.
18
I CAN'T BELIEVE I CAN ONLY SERVE BOILED POTATOES FOR MY SON'S BIRTHDAY...
HOW PATHETIC...
MISAKI, WHAT'S WRONG?


I EVEN HIRED A COMEDIAN AND A BAND TO ENTERTAIN EVERYONE...
HAPPY BIRTHDAY!
LAST YEAR, I RENTED A HUGE HOTEL HALL FOR TSUTOMU'S BIRTHDAY, CATERED BY A GREAT CHEF WITH ALL HIS FRIENDS THERE...

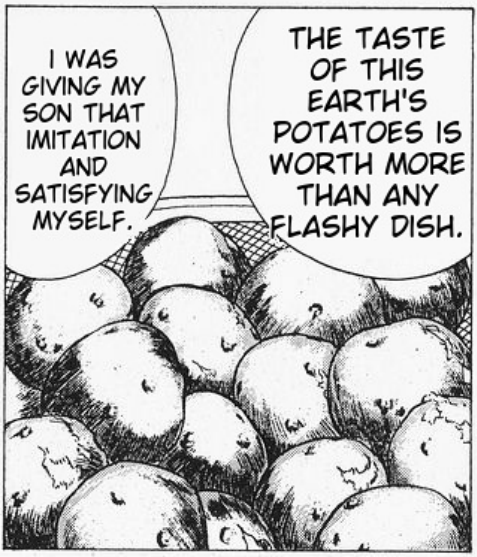

MISAKI, I UNDERSTAND NOW WHY YOU GOT INTO STOCK AND REAL ESTATE SPECULATION.
HUH?

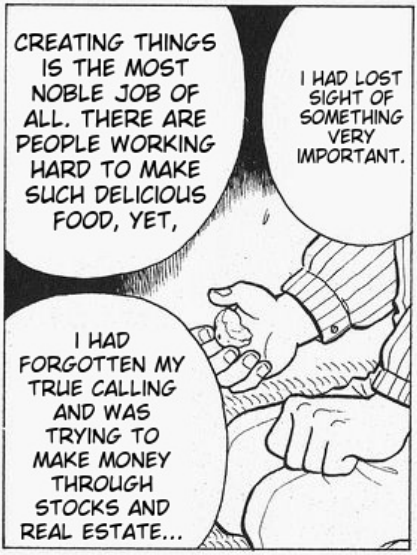
AND YET THIS YEAR...

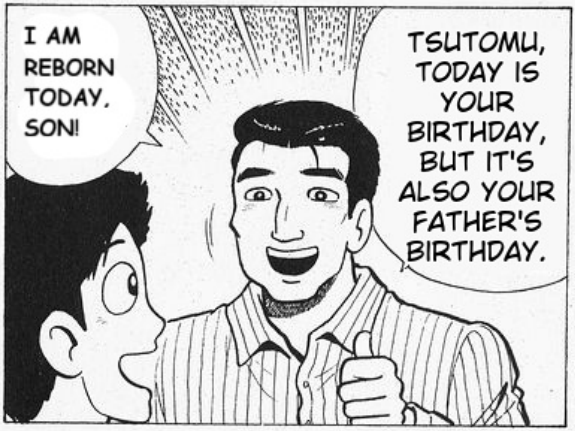
THAT WAS... BECAUSE I WAS BUSY WITH WORK...


BUT YOU WEREN'T THERE AT THAT GATHERING.
THE HOTEL HALL, THE CHEF'S SPECIAL DISHES, THE ENTERTAINERS, THE SINGERS, THE BAND.

WELL, THAT'S BECAUSE YOU'RE HERE!
YEAH, TODAY IS A HUNDRED TIMES MORE FUN!
TSUTOMU-KUN, WHICH IS MORE FUN, LAST YEAR'S EXTRAVAGANT BIRTHDAY PARTY OR TODAY'S POTATO-ONLY PARTY?
COME ON, DAD, YOU SHOULD TRY IT TOO!
AND THIS POTATO IS REALLY DELICIOUS!
I SEE...!
20
.....
HUH...
THE TASTE OF THE EARTH... THIS IS THE ESSENCE OF ALL FLAVORS...
AH... YOU'RE RIGHT, IT'S REALLY GOOD...

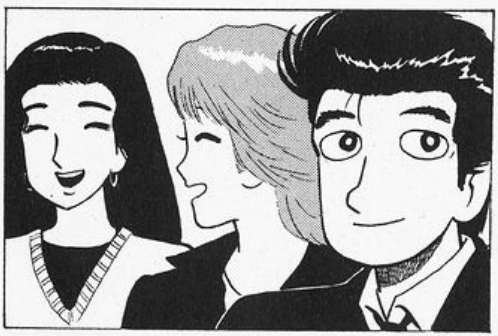

I WAS GIVING MY SON THAT IMITATION AND SATISFYING MYSELF.
THE TASTE OF THIS EARTH'S POTATOES IS WORTH MORE THAN ANY FLASHY DISH.


CREATING THINGS IS THE MOST NOBLE JOB OF ALL. THERE ARE PEOPLE WORKING HARD TO MAKE SUCH DELICIOUS FOOD, YET,
I HAD LOST SIGHT OF SOMETHING VERY IMPORTANT.
I HAD FORGOTTEN MY TRUE CALLING AND WAS TRYING TO MAKE MONEY THROUGH STOCKS AND REAL ESTATE...

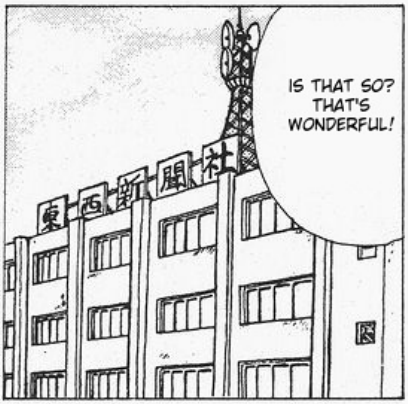

I AM REBORN TODAY, SON!
TSUTOMU, TODAY IS YOUR BIRTHDAY, BUT IT'S ALSO YOUR FATHER'S BIRTHDAY.

NOT EVEN REALIZING THAT THE HAPPIEST THING FOR A CHILD IS HAVING THEIR PARENTS BY THEIR SIDE...

21



MISAKI-SAN, PLEASE DO YOUR BEST!


IS THAT SO? THAT'S WONDERFUL!
東西新聞社

WELL, THAT'S GOOD TO HEAR.
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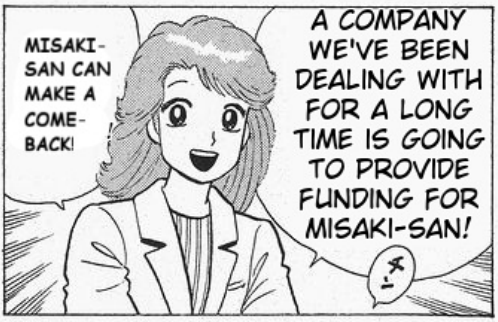
MISAKI-SAN CAN MAKE A COME-BACK!
A COMPANY WE'VE BEEN DEALING WITH FOR A LONG TIME IS GOING TO PROVIDE FUNDING FOR MISAKI-SAN!
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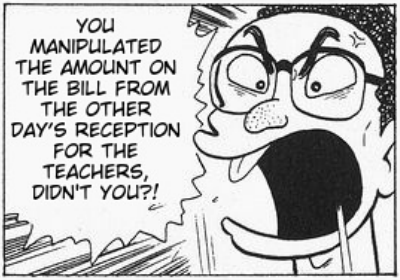
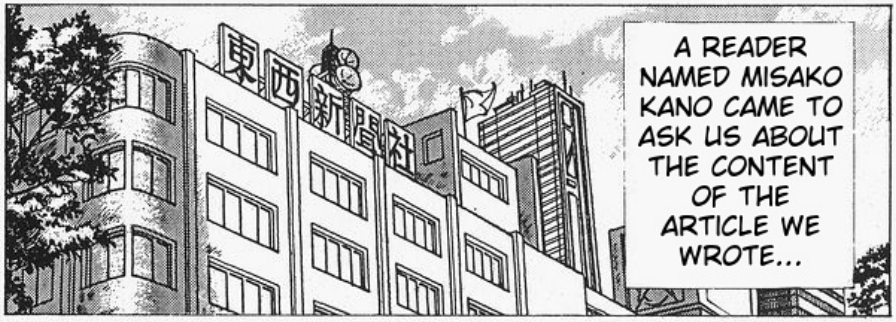
22

OH DEAR, EVEN WHEN THERE'S SOMEONE WHO CHANGES THEMSELVES,
THERE'S SOMEONE WHO ALWAYS STAYS THE SAME...

YAMAOKA!


YOU MANIPULATED THE AMOUNT ON THE BILL FROM THE OTHER DAY'S RECEPTION FOR THE TEACHERS, DIDN'T YOU?!

第5話
カンテンと恋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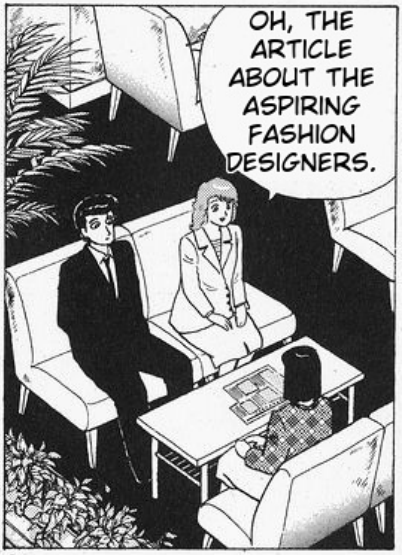
A READER NAMED MISAKO KANO CAME TO ASK US ABOUT THE CONTENT OF THE ARTICLE WE WROTE...


OH, THE ARTICLE ABOUT THE ASPIRING FASHION DESIGNERS.

東西新聞
1989年(平成元
日本ファッション界の未来
I WANT TO KNOW MORE ABOUT THIS PERSON.

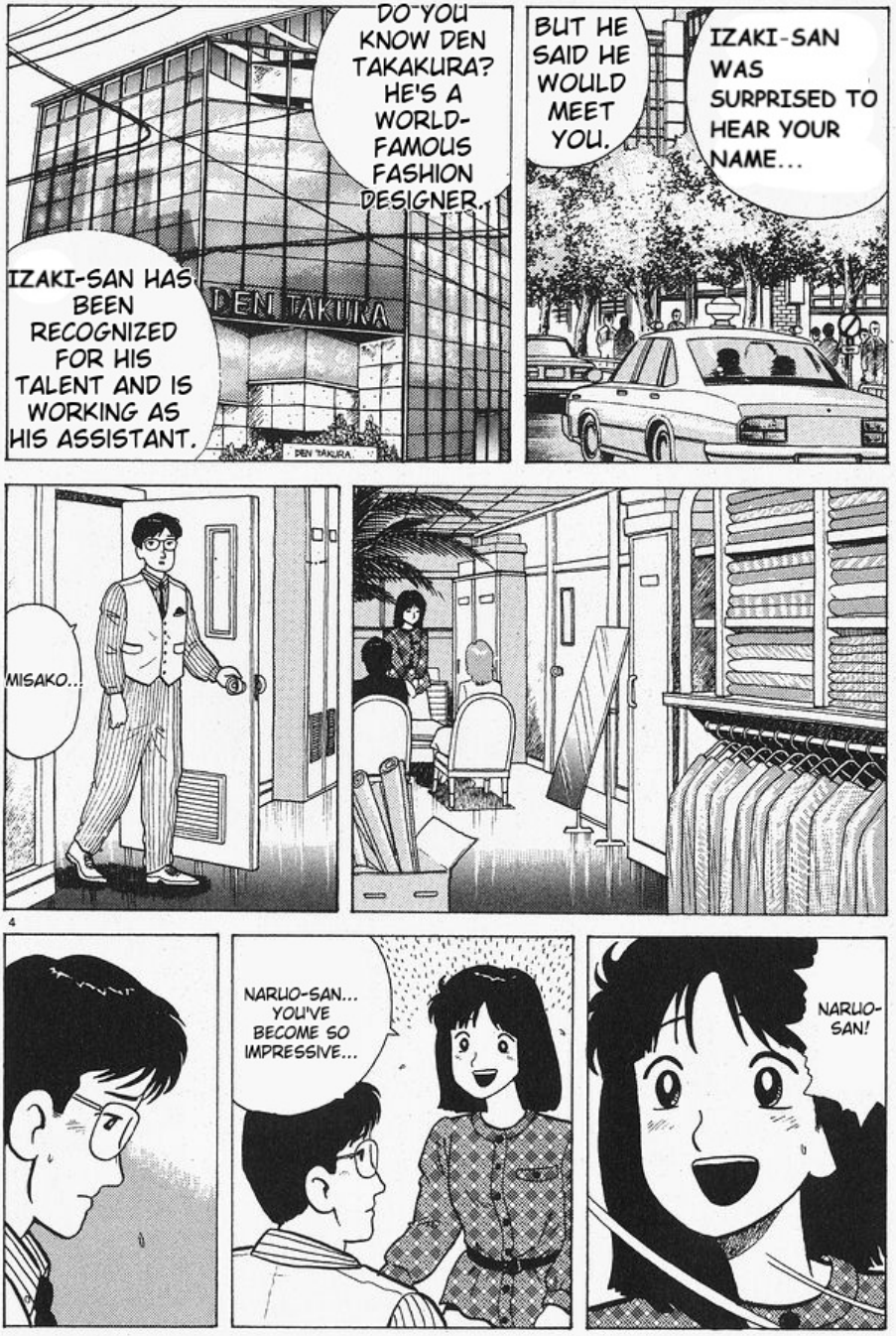
2

WHAT? ENGAGED?!

WE'RE ENGAGED...
THIS IS NARUO IZAKI...

WHAT FOR?

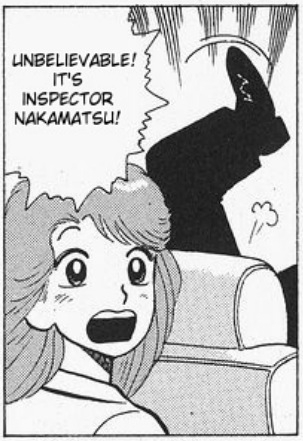
SO, I WANT TO KNOW HIS WHEREABOUTS.
AFTER THAT, WE LOST ALL CONTACT...
NARUO MOVED TO TOKYO FIVE YEARS AGO TO STUDY DESIGN,
I WONDER... ISN'T IT BAD IF WE DON'T GET THE PERSON'S CONSENT FIRST?
IF NARUO-SAN SAYS HE WANTS NOTHING TO DO WITH ME...
YOU CAN ASK HIM...
THEN, I WILL ACCEPT THAT...
BUT... SHE SAYS THEY'RE ENGAGED.
3
I UNDERSTAND. I THINK I CAN FIND OUT IZAKI'S CONTACT INFORMATION WHEN I GET BACK TO MY SEAT, SO LET ME ASK.
OH... PLEASE.
.....


DO YOU KNOW DEN TAKAKURA? HE'S A WORLD-FAMOUS FASHION DESIGNER.
IZAKI-SAN HAS BEEN RECOGNIZED FOR HIS TALENT AND IS WORKING AS HIS ASSISTANT.
DEN TAKURA
DEN TAKURA
BUT HE SAID HE WOULD MEET YOU.
IZAKI-SAN WAS SURPRISED TO HEAR YOUR NAME...
MISAKO...
4
NARUO-SAN... YOU'VE BECOME SO IMPRESSIVE...
NARUO-SAN!

THE REASON I DIDN'T CONTACT YOU IS COMPLICATED...
HUH?
I COULDN'T OVERCOME THE LONELINESS OF BEING ALONE IN TOKYO...
I'M SORRY, MISAKO-SAN...
YOU WERE MARRIED!
HUH...?!
THE TRUTH IS, I'VE MET SOMEONE AND WANT TO ENTER A RELATIONSHIP WITH THEM.
BUT, BEFORE I COULD DO THAT, I NEEDED TO SEE YOU TO SEE IF YOU STILL WANTED TO GET MARRIED.
I'M RELIEVED TO HEAR THAT.
YOU HAVE A LOVELY WIFE, AND YOUR CHILDREN ARE VERY ADORABLE...
MISAKO...

WHAT ARE YOU TALKING ABOUT?
HAHA, I'M A BIT BURNED.
.....
HE'S AS WONDERFUL AS NARUO.
WHAT KIND OF PERSON IS THE PARTNER?
I SEE, MISAKO IS GETTING MARRIED TOO.
YOU TOO.
KEEP DOING YOUR BEST, AND BE HAPPY.
GOODBYE.
6
SO, WHAT WILL YOU DO NOW?
.....
THANKS TO THAT, IIZAKI WAS SAVED...
MISAKO WAS AMAZING, SAYING SHE WOULD GET MARRIED...

DELICIOUSNESS 22


UNBELIEVABLE! IT'S INSPECTOR NAKAMATSU!

I'M TAKING YOU TO GINZA! COME WITH ME!!!
HEY, YOU NEWSPAPER REPORTERS OVER THERE!

STOP MESSING AROUND!
HEY, CAN YOU BE QUIET FOR A MOMENT!

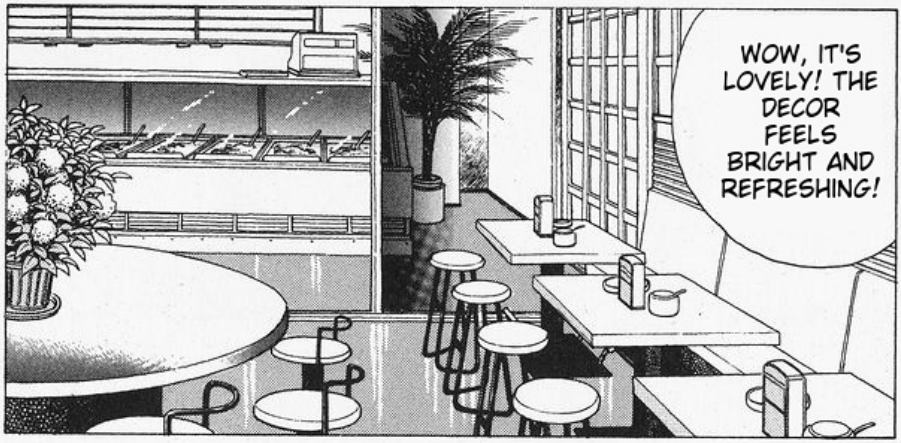
DON'T YOU DARE! YOU HAVEN'T EVEN COME TO UTAKO'S NEWLY RENOVATED SHOP!
I ABSOLUTELY WILL NOT TOLERATE POLICE TYRANNY!
ICE CREAM UTAKO
アイスクリームハウス

8

THE SHOP HAS BEEN RENOVATED, COME TAKE A LOOK.
NICE TO MEET YOU.

UTAKO, IT'S BEEN A WHILE.
THIS IS MISAKO KANNO.

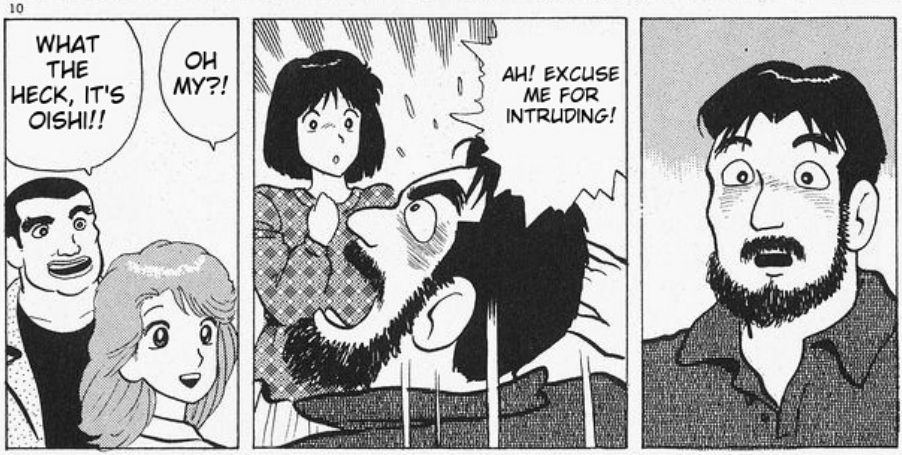
DELICIOUSNESS 22



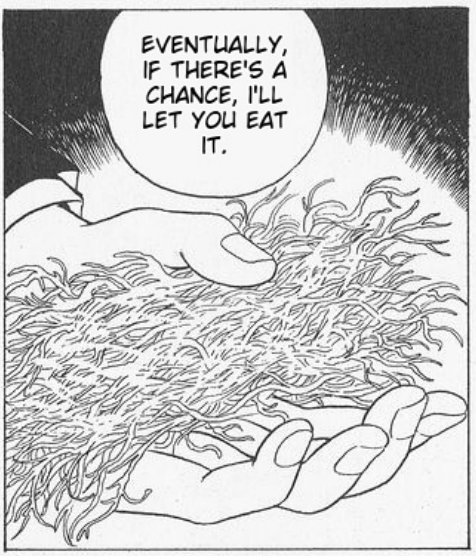
9

OH REALLY... IT'S QUITE SOMETHING TO HEAR YAMAOKA SAY EVERYTHING WILL BE FINE.
I CAN VOUCH FOR MISAKO TOO!
I'VE GOTTEN TO KNOW MISAKO OVER THE COURSE OF THE DAY, AND I THINK SHE'LL BE GREAT.
WELCOME!
I'M SORRY.
WELL THEN, I GUESS I SOUND LIKE A REALLY DISTRUSTFUL AND CUNNING PERSON.
THANK YOU!
ALRIGHT, I'LL LEAVE IT TO YOU.

10


WHAT THE HECK, IT'S OISHI!!
OH MY?!
AH! EXCUSE ME FOR INTRUDING!

DELICIOUSNESS 22


EVENTUALLY, IF THERE'S A CHANCE, I'LL LET YOU EAT IT.

THIS WAS PROBABLY A SOUVENIR MEANT FOR IZAKI-SAN, WASN'T IT?
IT'S A TREASURE THAT CAN ONLY BE MADE BY PEOPLE FROM THE SEASIDE!
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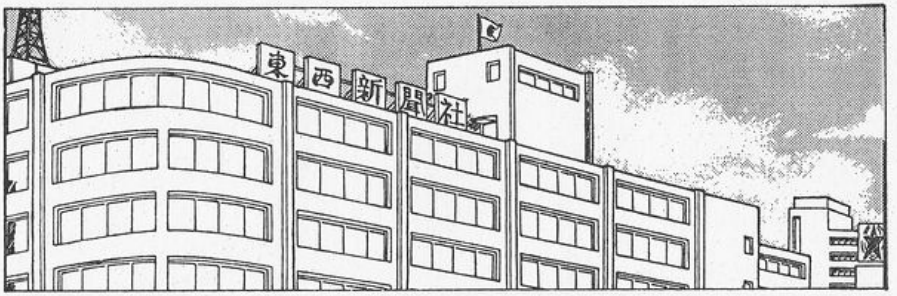
BUT IS IT REALLY THAT WONDERFUL?
I SEE...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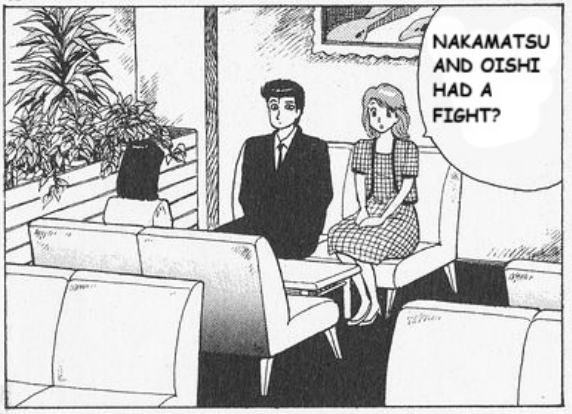

NAKAMATSU AND OISHI HAD A FIGHT?

DELICIOUSNESS 22

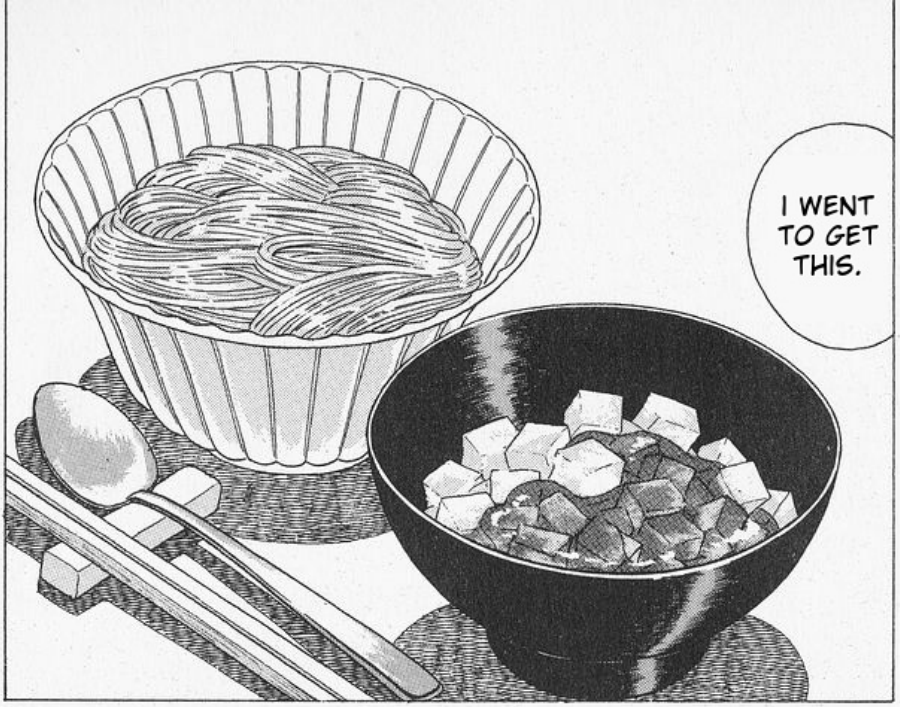
UGH...
HAHA! THAT WAS A SPLENDID STRIKE!
UNLESS THERE'S A BIG DIFFERENCE IN SKILL, IT WOULDN'T LAND SO PERFECTLY LIKE THAT!
I'LL HAVE A BOWL OF SWEET BEAN SOUP, A LARGE ONE.
I WANT SWEET BEAN SOUP.
ME TOO.
I'LL HAVE AGAR JELLY.
I HAVE SWEET BEAN SOUP OR AGAR JELLY PREPARED FOR AFTER THE MEAL.
14
BECAUSE YOU KEEP DRINKING, YOU LOSE THE STAMINA TO FIGHT BACK AND RESORT TO THOSE SNEAKY SURPRISE TACTICS!
SHUT UP, YOU DRUNKEN FOOL!
EATING ALL THOSE SWEETS HAS MADE YOU SLOW!
HAHA! YOU SWEET TOOTH!

DELICIOUSNESS 22

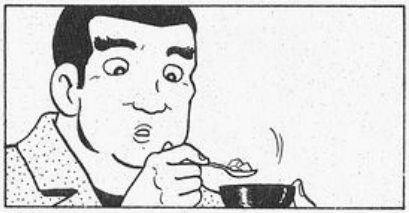
15

OH, REALLY.
INTERESTING...
IF THIS CONTINUES, MR. OISHI MIGHT LOSE...
IS IT MITSUMAME AND TOKOROTEN?
IT'S LIKE MISAKO'S ONE-WOMAN SHOW.
MR. NAKAMATSU IS BEING TOO HARSH ON MR. OISHI...
MR. OISHI IS A WONDERFUL PERSON...
THEN WE HAVE TO DO SOMETHING ABOUT IT.
I SEE, THAT MAKES SENSE...
16
ICE CREAM UTAKO
HUH...

DELICIOUSNESS 22


I WENT TO GET THIS.

PLEASE ENJOY.



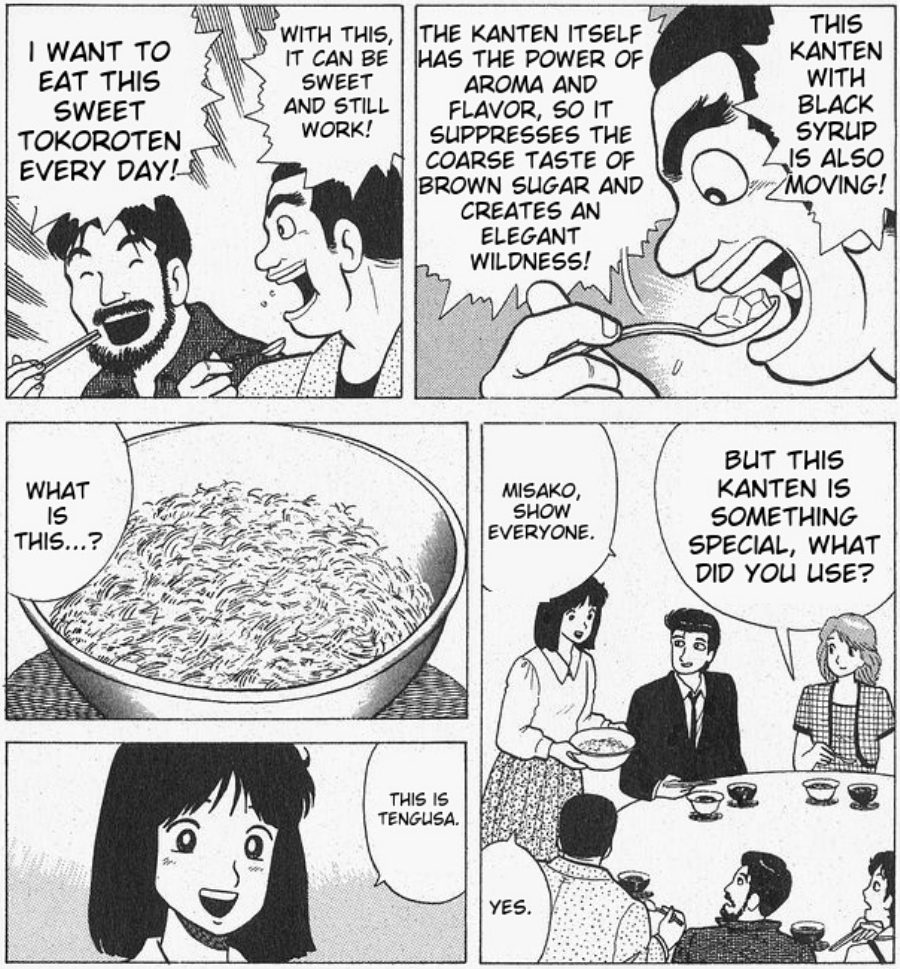
IT'S TOKOROTEN WITH KANTEN DRIZZLED WITH BLACK SYRUP.
WELL, IT LOOKS DELICIOUS.

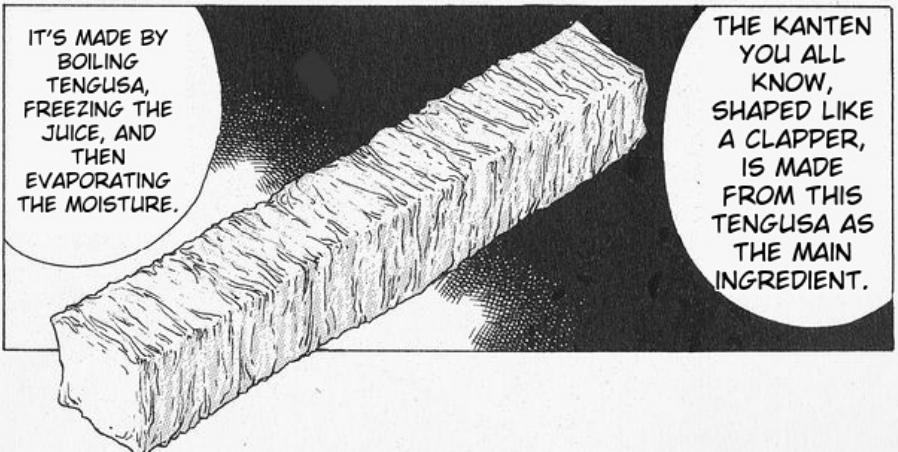
18

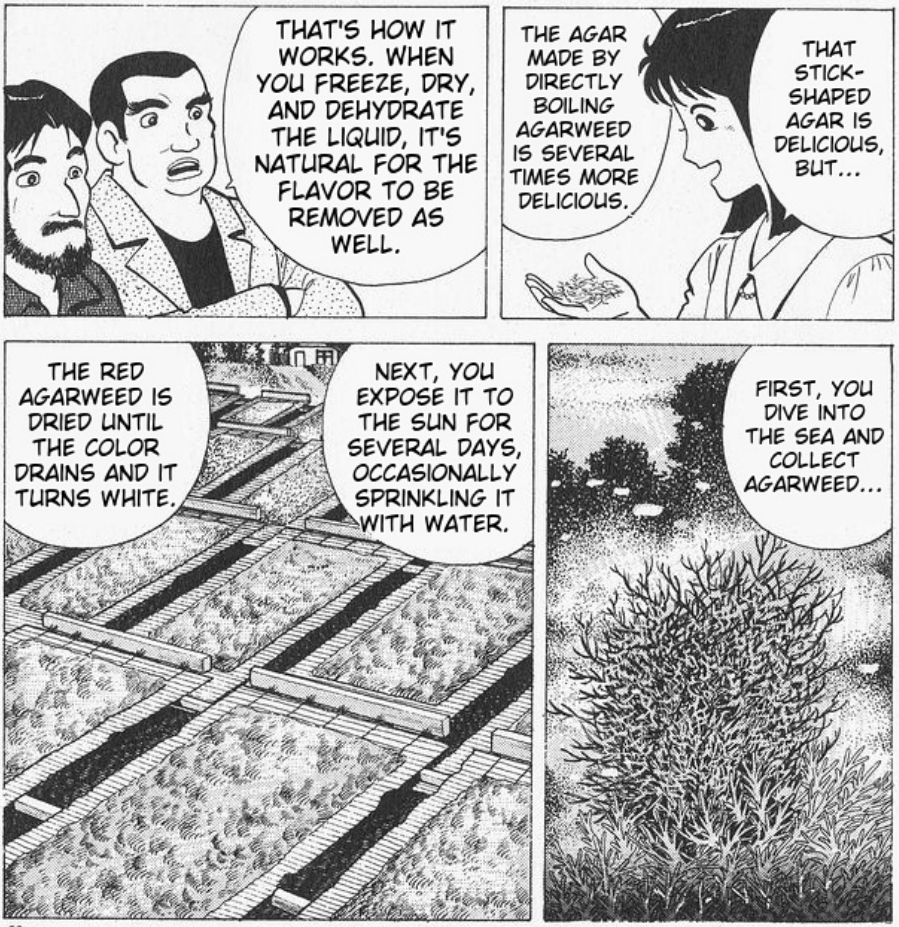
THE AROMA OF THE SEA IS BUZZING! THE ESSENCE OF THE SEAWEED'S FLAVOR STANDS TALL...
WHOA! THIS TOKOROTEN IS AMAZING!

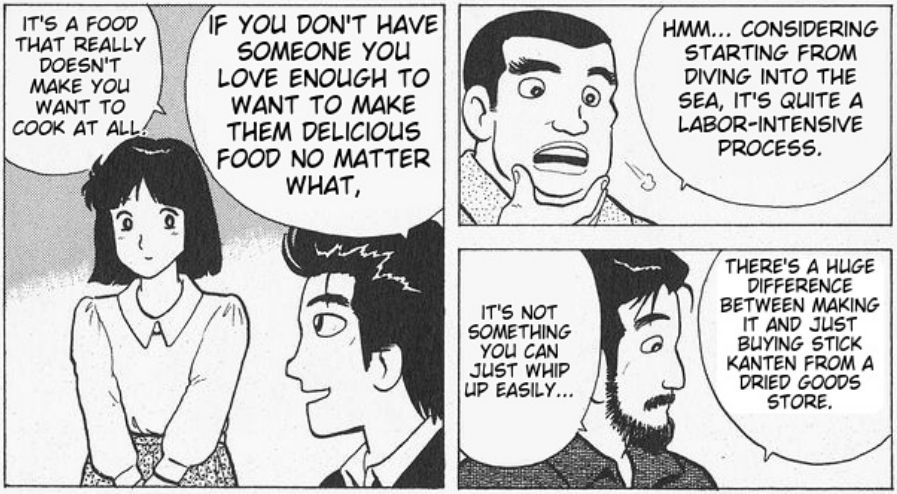
チュル…

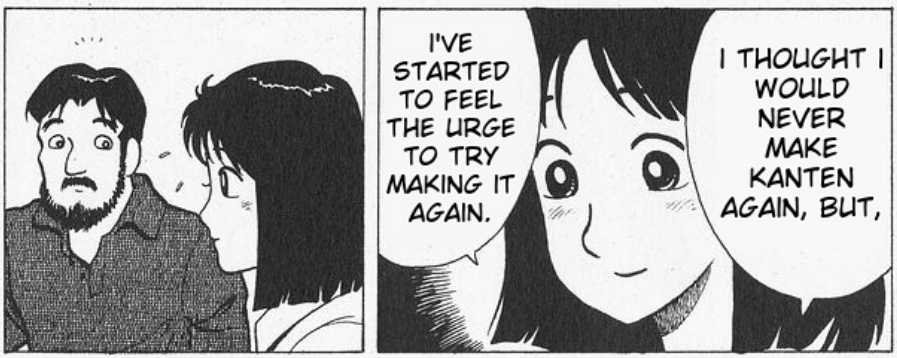
DELICIOUSNESS 22






THAT'S HOW IT WORKS. WHEN YOU FREEZE, DRY, AND DEHYDRATE THE LIQUID, IT'S NATURAL FOR THE FLAVOR TO BE REMOVED AS WELL.
THE AGAR MADE BY DIRECTLY BOILING AGARWEED IS SEVERAL TIMES MORE DELICIOUS.
THAT STICK-SHAPED AGAR IS DELICIOUS, BUT...
THE RED AGARWEED IS DRIED UNTIL THE COLOR DRAINS AND IT TURNS WHITE.
NEXT, YOU EXPOSE IT TO THE SUN FOR SEVERAL DAYS, OCCASIONALLY SPRINKLING IT WITH WATER.
FIRST, YOU DIVE INTO THE SEA AND COLLECT AGARWEED...
POUR THE STRAINED LIQUID INTO A TRAY, COOL AND SOLIDIFY IT, AND YOU HAVE AGAR.
ONCE IT THICKENS, YOU STRAIN IT TO REMOVE ANY UNDISSOLVED AGARWEED OR FRAGMENTS.
WHEN MAKING AGAR, YOU ADD THE DESIRED AMOUNT OF AGARWEED ACCORDING TO YOUR PREFERRED FIRMNESS AND BOIL IT.


IT'S A FOOD THAT REALLY DOESN'T MAKE YOU WANT TO COOK AT ALL.
IF YOU DON'T HAVE SOMEONE YOU LOVE ENOUGH TO WANT TO MAKE THEM DELICIOUS FOOD NO MATTER WHAT,
HMM... CONSIDERING STARTING FROM DIVING INTO THE SEA, IT'S QUITE A LABOR-INTENSIVE PROCESS.
IT'S NOT SOMETHING YOU CAN JUST WHIP UP EASILY...
THERE'S A HUGE DIFFERENCE BETWEEN MAKING IT AND JUST BUYING STICK KANTEN FROM A DRIED GOODS STORE.


I'VE STARTED TO FEEL THE URGE TO TRY MAKING IT AGAIN.
I THOUGHT I WOULD NEVER MAKE KANTEN AGAIN, BUT,

21

LISTEN TO WHAT MISAKO JUST SAID!
OISHI! DID YOU HEAR THAT!
IF MR. OISHI LIKES KANTEN WITH BLACK SYRUP, I'LL MAKE IT AGAIN.

22

'OISHINBO' VOLUME 22 -
THE END -

美味(おい)しんぼ22 —韓国食試合！—

ビッグ コミックス

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